Creative Enzymes®

Whey Protein Isolate (WPI)

Cat. No. WPI-0100

Lot. No. (See product label)

Introduction

Description

Whey protein is a mixture of proteins isolated from whey, the liquid material created as a by-product of cheese production. The proteins consist of α-lactalbumin, β-lactoglobulin, serum albumin and immunoglobulins. Commercially produced whey protein from cow's milk typically comes in four major forms: Concentrates (WPC) have typically a low (but still significant) level of fat and cholesterol but, in general, compared to the other forms of whey protein, they are higher in carbohydrates in the form of lactose – they are 29%–89% protein by weight. Isolates (WPI) are processed to remove the fat and lactose – they are 90%+ protein by weight. Like whey protein concentrates, whey protein isolates are mild to slightly milky in taste. Hydrolysates (WPH) are whey proteins that are predigested and partially hydrolyzed for the purpose of easier metabolizing, but their cost is generally higher. Highly hydrolysed whey may be less allergenic than other forms of whey. Native whey protein is extracted from skim milk, not a byproduct of cheese production, and produced as a concentrate and isolate.

Product Information

Form

Powder