Creative Enzymes®

Whey protein

Cat. No. EXTC-137

Lot. No. (See product label)

Introduction

Description

There are three primary types of whey protein : whey protein concentrate (WPC), whey protein isolate (WPI), and whey protein hydrolysate (WPH). Let's look at each of these in turn: Whey protein concentrate - WPC contains low levels of fat and low levels of carbohydrates (lactose). The percentage of protein in WPC depends on how concentrated it is. Lower end concentrates tend to have 30% protein and higher end up to 90% Whey protein isolate - WPIs are further processed to remove all the fat and lactose. WPI is usually at least 90% protein Whey protein hydrolysate - WPH is considered to be the "predigested" form of whey protein as it has already undergone partial hydrolysis - a process necessary for the body to absorb protein. WPH doesn't require as much digestion as the other two forms of whey protein. In addition, it is commonly used in medical protein supplements and infant formulas because of it's improved digestibility and reduced allergen potential.

Applications

Whey protein can be used in food and health care product

Product Information

Appearance

White to yellow powder

Function

Whey protein refers dissolved and dispersed in whey protein, accounting for about 18% to 20% of the milk protein can be divided into heat-stable and heat-labile whey protein in two parts. Whey liquid at pH = 4. 6 ~ 4. 7 when boiled 20min, the precipitation of a class of proteins is heat labile whey proteins, including lactalbumin and lactoglobulin; it does not belong to heat-stable protein precipitated protein such protein accounted for 19% of whey protein. Saturated ammonium sulfate or magnesium sulfate salt precipitates in saturated neutral when whey, was dissolved state without precipitation of proteins lactalbumin, can precipitate was dissolved state not belong lactoglobulin. Aiding weight loss Anti-cancer properties Lowering cholesterol Lowering blood pressure and reducing risk of cardiovascular disease