



Premium Hydrolysates

A range of PREMIUM HYDROLYSATES for:

- > Sport Performances
- > Clinical Nutrition
- > Infant Nutrition
- > Diet Nutrition
- > Senior Nutrition
- > Tailor made Hydrolysates

Origin ●

PREMIUM HYDROLYSATES range is milk protein hydrolysates from native proteins. The process is rigorously controlled to obtain a precise hydrolysis degree, to achieve the optimal molecular weight and to limit drastically bitterness. The aminogramm is optimal regarding the final application combining caseins and soluble proteins. We have developed a range of hydrolysates to match your requirements.

● Benefits

PREMIUM HYDROLYSATES range is ideal for:

- >Sport Performance: improved recovery due to faster assimilation of amino acids and balancing nitrogen loss.
- >Infant Nutrition: favoring faster nutrient assimilation with low allergenicity.
- >Diet Nutrition: preserving lean mass due to fast amino acid assimilation and improving the feeling of satiety.
- >Senior Nutrition: by counterbalancing malnutrition with highly digestible nutrients.
- >Clinical Nutrition: due to its clean microbiological profile, essential for weakened people.

● Characteristics

PREMIUM HYDROLYSATES range is premium quality:

- >Up to 75% of proteins in the dry matter are high quality pure proteins
- >Natural, non denatured (native proteins) for better nutritional value
 - >Low fat content
 - >Natural milky taste
- >Microbiological quality
 - >Hydrolysis process know-how to limit bitterness
- >Process proficiency to guarantee constant quality
 - >Analytical expertise to quality control





Applications

PREMIUM HYDROLYSATES are valuable ingredients for many dietetic foods: high protein slimming diets, sports foods, clinical nutrition, infant nutrition...

PREMIUM HYDROLYSATES have a wide range of functionalities (good solubility, resistance to high temperature...) and are thus suitable for numerous applications: hyperprotein formulas, bars, beverages, dietary supplements...

PREMIUM HYDROLYSATES range has a wide spectrum of compositions or can be tailor-made to meet your requirements.

PREMIUM HYDROLYSATES can be associated with PREMIUM PROTEINS to optimize formulas.

Support

More than a support Ingredia Nutritional builds real partnerships with its customers and provides a wide range of services to help them throughout the product development process:

> Technical services: support, scientific documentation, customized co-development, regulatory and tariff information, labeling recommendations...

> Marketing support: positioning advice, original concepts, product launch support...

Typical analysis*

Physical			
Colour	White cream powder		
Taste	Neutral milky and low bitterness		
Chemical			
Moisture	<5%		
Fat	<1%		
Protein/dry matter	75-85%		
Lactose	5-10%		
Microbiological			
Total plate count	1000-2000/g		
Yeasts and Moulds	<10/g		
Enterobacteriaceae	Abs/g		
Staphylococcus aureus	Abs/g		
E. Coli	Abs/g		
Salmonella	Abs/50g		
Nutritional			
Energy value per 100g	360 kcal (1505 kJ)		
Biological value	104-91		
Net protein value	99-87		
Amino Acids in g per 100g proteins	From soluble proteins	From casein	
	From	To	
Alanine	4.5	2.9	
Arginine	2.4	3.4	
Aspartic acid+asparagine	14.5	6.7	
Cysteine	2.9	0.5	
Glutamic acid+glutamine	16.6	21.2	
Glycine	1.8	1.7	
Histidine EAA	1.8	2.7	
Isoleucine BCAA-EAA	5.0	4.7	
Leucine BCAA-EAA	11.6	8.7	
Lysine EAA	9.1	7.4	
Methionine EAA	2.1	3.3	
Phenylalanine EAA	3.4	4.7	
Proline	4.5	10.1	
Serine	4.1	5.3	
Threonine EAA	4.8	4.3	
Tryptophan EAA	2.3	1.2	
Tyrosine	3.8	5.1	
Valine BCAA-EAA	4.9	6.0	

* All values are indicative and are not guaranteed (see data sheet)
BCAA: Branched Chain Amino Acid EAA: Essential Amino Acid