



Premium Proteins

- > Weight Management
- > Muscle Health
- > Bone Health
- > Clinical Nutrition

Origin ●

PREMIUM PROTEINS are extracted directly from skimmed milk using a non-denaturing process. This process preserves the natural milk protein form (native proteins) consisting of both micellar caseins and soluble proteins.

● Benefits

PREMIUM PROTEINS are ideal to:

- > Allow optimal muscle recovery
- > Preserve lean mass during fast by extended release of amino acids
- > Avoid muscle breakdown during periods of food restriction
- > Increase satiety due to the high casein content

PREMIUM PROTEINS contain bioavailable calcium for a:

- > Good regulation of bone turnover
- > Prevention of osteoporosis
- > Significant lipolytic effect and reduced fat regain

Characteristics ●

PREMIUM PROTEINS are premium quality:

- > Up to 85% proteins of the dry matter is high quality pure proteins
- > Natural, non-denatured proteins (native proteins) for a better nutritional value
 - > Low lactose and low fat content
- > Rich in essential amino acids and branched chain amino acids
 - > High content of bioavailable calcium and other minerals
- > Good balance between soluble proteins & micellar caseins for an extended release of amino acids.
 - > Micellar calcium well-absorbed thanks to both Caseino-phospho-peptides (powerful chelating agent released during the digestion of casein micelles) and to phosphorus





Applications

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

PREMIUM PROTEINS are highly digestible and have a pleasant natural milky taste.

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

Support

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

> Technical services: support, 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		
Chemical			
Moisture	5%		
Fat	1%		
Protein/dry matter	85.5- 87.5%		
Lactose	2-5.5%		
Microbiological			
Total plate count	1000-5000/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	353 kcal (1500 kJ)		
Biological value	91		
Net protein value	87	Vitamin B1	10-150 µg/100g
		Vitamin B2	700-1000 µg/100g
Amino Acids in g per 100g proteins		Vitamin B6	150-350 µg/100g
Alanine	2.9-3.1	Vitamin B9	5-100 µg/100g
Arginine	3.3-3.4	Vitamin C	0-3000 µg/100g
Aspartic acid+asparagine	6.7-7.3		
Cysteine	0.5-0.7		
Glutamic acid+glutamine	21-21.2		
Glycine	1.7-1.8	Calcium	2.2-2.6%
Histidine EAA	2.6-2.7	Sodium	0.1%
Isoleucine BCAA-EAA	4.7-5.1	Phosphorus	1.3%
Leucine BCAA-EAA	8.7-9.6	Magnesium	0.1%
Lysine EAA	7.4-7.9	Potassium	0.4%
Methionine EAA	2.5-3.3		
Phenylalanine EAA	4.6-4.7		
Proline	9.3-10.1		
Serine	4.8-5.3		
Threonine EAA	4.1-4.3		
Tryptophan EAA	1.2-1.3		
Tyrosine	4.8-5.1		
Valine BCAA-EAA	6.0-6.2		

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