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Since 1956
Manufacturers of Protein Ingredients

Complete Milk Protein®

COMPLETE MILK PROTEIN is a natural, concentrated source of casein and whey milk proteins together with most of the naturally occurring minerals.

COMPLETE MILK PROTEIN is isolated from skim milk by a special high molecular weight membrane separation process that retains both the casein and whey proteins in their natural state and in the same ratio as milk.

COMPLETE MILK PROTEIN provides superior functional and organoleptic properties compared to other commonly used dairy and vegetable protein ingredients.

FEATURES	BENEFITS
SUPERIOR ORGANOLEPTIC PROPERTIES:	Excellent taste, color, texture, and clean aroma;
FAT SPARING:	Provides taste and mouth-feel of whole milk;
WATER SOLUBLE:	Forms stable, colloidal dispersions at ambient temperatures;
WATER DISPERSIBLE:	Disperses in water with spoon stirring or mild agitation;
EMULSIFICATION:	Forms stable oil-in-water emulsions;
ACID STABLE:	Stable in low pH conditions;
NEUTRAL pH:	Nontoxic, nonirritating, non-sensitizing;
FORMS MILK-WHITE COLLOIDAL DISPERSIONS:	Good whitening properties;
HEAT STABLE:	Withstands HTST, retorting and UHT thermal processing;
CONCENTRATED SOURCE OF CASEIN & WHEY PROTEIN:	High <i>natural</i> protein source;
RICH SOURCE OF ESSENTIAL AMINO ACIDS (PER 3.0):	High nutritional quality;
NATURAL MILK-DERIVED CALCIUM:	Strengthening;
NATURAL INGREDIENT:	Consumer-friendly labeling.