

Milk Protein

Superior milk proteins





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We offer a range of milk protein concentrates and isolates. Starting with raw milk straight from the farm, we utilize gentle membrane filtration to isolate the protein before employing low-heat spray drying. By keeping these proteins in their native state, they retain full functionality and a high quality amino acid profile. The functional characteristics of our milk protein powders range from excellent heat stability to superior foaming and emulsion capabilities.

Features & Benefits

- Good dispersibility & foaming capabilities
- Excellent heat stability
- High emulsion capacity
- Exceptionally clean, neutral taste
- Delivers smooth texture
- Protein fortification across a variety of applications

Product Applications

MPC 70-85

- Beverages
- Cheese
- Frozen Desserts

MPI 90

- Beverages
- Fermented Dairy Products
- Frozen Desserts

Certifications



Elevating Ingredients. [Activating Health.](#)

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