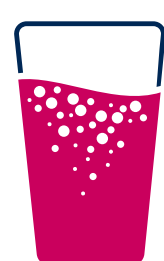


whey protein

nutrition and versatility:
a powerful combination



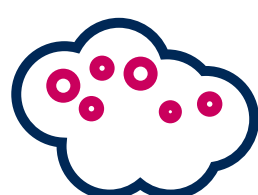
4 reasons you should be using whey protein in your formulations



1
Superior dispersability and solubility
in ready-to-mix applications



2
Heat and acid stable
provides a great taste in ready-to-drink applications



3
Beneficial foaming and emulsion properties
for bakery applications

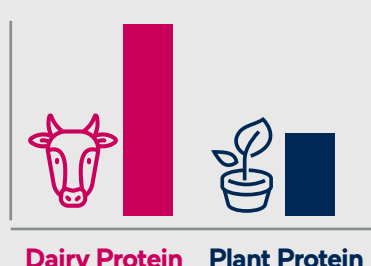


4
Improves gelation
in applications like yogurt

products are
Winning
with **Whey**

2x

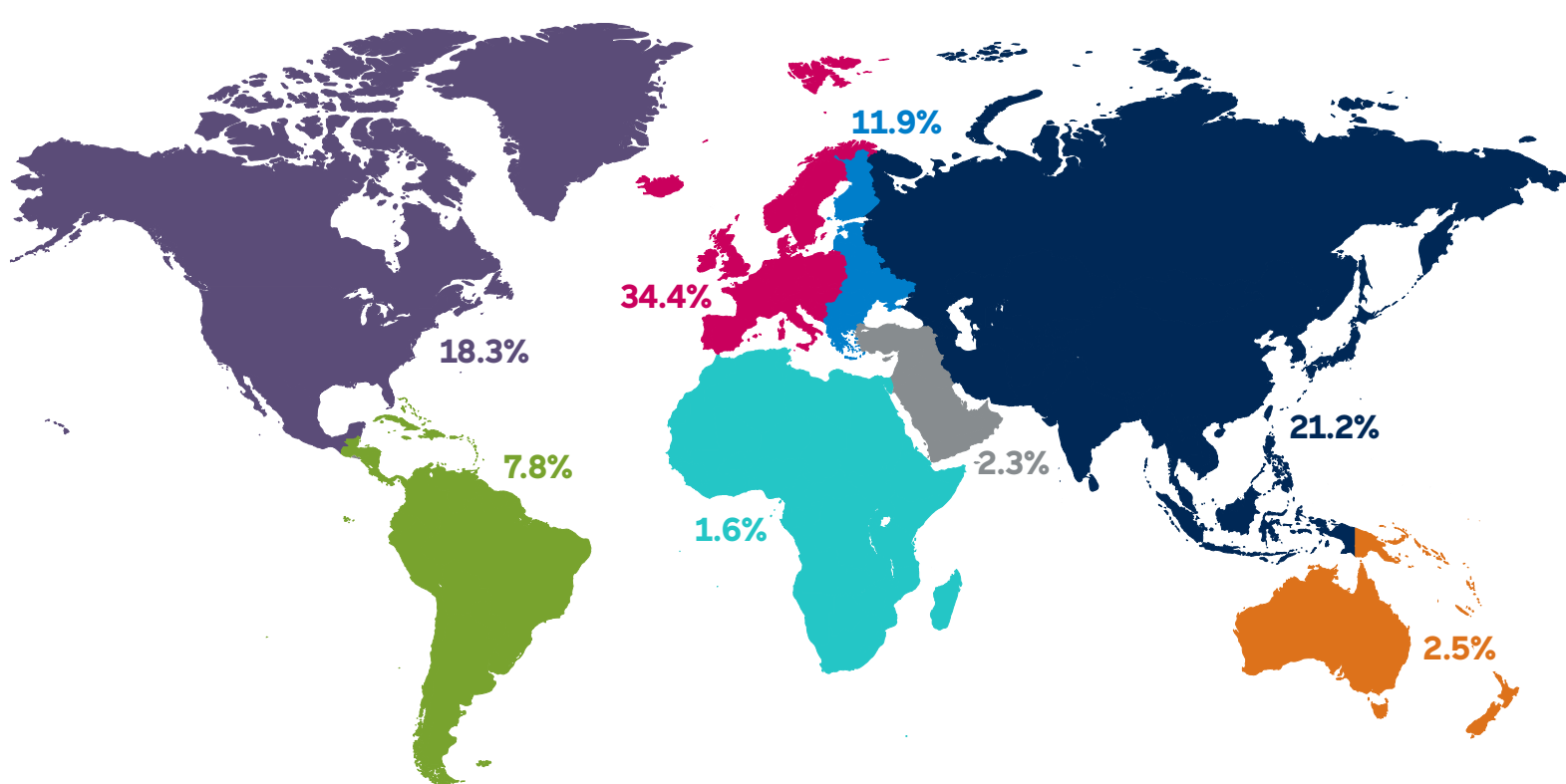
Whey protein was part of 7,409 food and beverage product launches around the globe in 2020, **almost double the number from 2015.**



There were about 3,000 more products introduced in 2020 that included dairy proteins than products using plant proteins.

Europe, North America and Asia
LOVE their whey protein.

They introduced more than 74% of the world's whey protein products in 2020.



HOW can whey protein help?



Prevents sarcopenia
Prevents age-related decrease in skeletal muscle tissue.
HOW: whey protein promotes protein synthesis and could stem age-related muscle loss, reducing risks such as falls.



Muscle recovery
Protein is the building block of muscle.
HOW: helps active consumers achieve greater results, recover after workouts and reduces post-workout soreness.



Satiety
Helps with weight loss by making you feel full.
HOW: Prolongs satiety and promotes muscle maintenance as consumers lose fat.



Immunity
Strengthens immunity.
HOW: Biological components specific to whey protein fuel the immune system and bolster the body's antioxidant defense.

whey protein
Isolate
(WPI)

Protein Content **>90%**

- » Purest form of protein powder.
- » Whey protein filtered to remove carbs, minerals, lactose and fats.
- » Provides 22-23g of pure protein per 25g serving.

whey protein
Concentrate
(WPC)

Protein Content **70-80%**

- » Filtered by removing protein from liquid whey using membrane filtration technology.
- » Slightly lower amount of protein compared to isolates.
- » Contains some good fats and carbohydrates from milk.

whey protein
Hydrolysate
(WPH)

Protein Content **80-90%**

- » Peptide bonds broken by exposure to enzymes.
- » Absorbed faster than isolates or concentrates.
- » Better for muscle growth and repair.

