Product Information IdaPlus® 10MC



Description

IdaPlus 10MC is a calcium-reduced micellar casein manufactured from fresh, pasteurized skim milk using a proven lowheat membrane filtration process to ensure protein is undenatured and remains highly nutritional. Water, lactose, and minerals are reduced to achieve a given protein content of 88% and the additional functionality attained with a reduction of calcium. IdaPlus 10MC undergoes additional microfiltration to slightly increase the casein-to-whey ratio from that which naturally occurs in milk. After membrane separation, IdaPlus 10MC is immediately spray dried and packaged.

Composition

IdaPlus Micellar Casein.

Properties

IdaPlus 10MC is characterized by a clean, sweet dairy, flavor, and aroma. It has excellent solubility and emulsifying capabilities, delivering improved texture and hydration compared with typical MC products.



IdaPlus[®] 10MC Micellar Casein provides additional functionality combining the value of a high casein protein level with improved texture, consistency, emulsification, flavor and prolonged shelf-life.

Application

IdaPlus 10MC possesses significantly greater solubility than standard MCs, leading to faster dispersion and hydration, even at colder processing temperatures. This results in smoother, less grainy mouthfeel and less chalkiness. Beverages experience improved viscosity, including maintaining low viscosity over shelf life and higher heat stability, reducing the occurrence of gelling. In addition, IdaPlus 10MC delivers excellent emulsification and can be used to replace caseinates in many applications.

Packaging

IdaPlus 10MC is packaged in multi-wall paper bags with a polyethylene liner (net content of 20 kg), palletized and wrapped to units of 800 kg. It is also available in polyethylene-lined totes (net unit weight of 500 kg).

Shelf Life and Storage Conditions

IdaPlus 10MC has a shelf life of up to two years from manufacture when stored at ambient temperatures at a relative humidity of below 65%, in an odor free environment. Stocks should be used in rotation.

Manufacturing Authority

IdaPlus 10MC is food grade, Grade A and is manufactured under FDA and USDA requirements. IdaPlus 10MC is () Kosher, IFANCA Halal, EU Registered (IMS # 16-25).

Suggested Labeling

Grade "A" Micellar Casein

Product Information IdaPlus® 10MC

NUTRITIONAL INFORMATION

NUTRITIONAL	
INFORMATION (as is basis)	Per 100g
Calories	357
Calories from Fat	5.1
Total Fat (g)	0.59
Saturated Fat (g)	
Trans Fat (g)	<0.10
Cholesterol (mg)	65.8
Sodium (mg)	157
Total Carbohydrate (g)	2.3
Dietary Fiber (g)	
Sugars (g)	2.15
Added Sugars (g)	
Protein (g)	85.53
Vitamin A (mcg)	12
Vitamin C (mg)	
Vitamin D (mcg)	<0.75
Calcium (mg)	1,870
Iron (mg)	<0.44
Potassium (mg)	308
MINERAL PROFILE	Per 100a

		CI	luuy
Calcium (mg)			1,870
Magnesium (mg)			70
Potassium (mg)			. 308
Sodium (mg)			. 157
Chloride (mg)			. 134
Phosphorus (mg)	•••		1,179

AMINO ACID PROFILE (BASED ON 100G OF PROTEIN)

Tryptophan
Cystine 0.69%
Methionine 2.68%
Aspartic Acid 6.94%
Threonine 4.00%
Serine5.03%
Glutamic Acid 19.22%
Proline
Glycine 1.67%

TYPICAL COMPOSITION

TYPICAL COMPOSITION	%
As Is	DMB
Protein	87.50
Fat 2.50	. 0.63
Lactose	. 2.50
Ash	. 6.46
Moisture	5.51

PHYSICAL ASPECTS

Scorched Particle
рН6.7
Color white to light cream
Flavorclean, bland
Odorclean, bland
Bulk Density0.35 g/mL

cfu/a

MICROBIOLOGICAL DATA

	Maximum	Typical
SPC	<30,000	<5,000
Coliform		
E. Coli		
Staph-Coag Pos		
Yeast and Mold		
Salmonella	Neg/375g	
Listeria	Neg/25g	

Alanine
Isoleucine 4.91%
Leucine
Phenylalanine
Total Lysine 7.46% Histidine 2.44%
Arginine

Disclaimer: This information is presented for informational purposes based upon average values of product characteristics and to provide general information of product specifications without representation or warranty of infringement of patent. The presentation of the information is not a representation or warranty of the final product characteristics or specifications. The final product shall be in accordance with the product specifications agreed to in writing prior to order confirmation.



2249 South Tiger Drive Jerome, ID 83338 +1.208.644.2882 idahomilkproducts.com



We are a trusted, globally-capable supplier to food and nutrition companies everywhere. Our customers believe it's time to demand sustainably-sourced, top-quality dairy ingredients and a new level of product reliability, consistency, and service. If that's what you expect from your key dairy suppliers, it's time to join forces with Idaho Milk Products.

sales@idahomilk.us

Product Information IdaPlus® 1085



Description

IdaPlus 1085 is a milk protein concentrate-85% manufactured from fresh, pasteurized skim milk using a proven lowheat membrane filtration process to ensure protein is undenatured and remains highly nutritional. Water, lactose and minerals are reduced to achieve a given protein content of 85% (casein and whey protein). After membrane separation, IdaPlus 1085 is immediately spray dried and packaged.

Composition

IdaPlus Milk Protein Concentrate (includes, casein and whey proteins in the same unaltered ratio as in milk).

Properties

IdaPlus 1085 is characterized by a clean, sweet dairy flavor and aroma. It has excellent solubility and emulsifying capabilities, delivering improved texture and hydration compared with typical MPC and MPI products.

Shelf Life and Storage Conditions

IdaPlus 1085 has a shelf life of up to two years from manufacture when stored at ambient temperatures at a relative humidity of below 65%, in an odor free environment. Stocks should be used in rotation. PRODUCTS Improving lives through dairy

IdaPlus 1085 provides additional functionality combining the value of high protein with improved texture, consistency, flavor and prolonged shelf life.

Application

IdaPlus 1085 possesses significantly greater solubility than standard MPCs/MPIs, leading to faster dispersion and hydration, even at colder processing temperatures. This results in smoother, less grainy mouthfeel and less chalkiness. Beverages experience improved viscosity, including maintaining low viscosity over shelf life and higher heat stability, reducing the occurrence of gelling. In addition to improve texture, consistency and flavor, yogurt manufacturers have encountered shorter make times and the potential to remove stabilizers, resulting in lower costs and cleaner labels.

Packaging

IdaPlus 1085 is packaged in multi-wall paper bags with a polyethylene liner (net content of 20 kg), palletized and wrapped to units of 800 kg. It is also available in polyethylene-lined totes (net unit weight of 500 kg).

Manufacturing Authority

IdaPlus 1085 is food grade, Grade A and is manufactured under FDA and USDA requirements . IdaPlus 1085 is () Kosher , IFANCA Halal, EU Registered (IMS # 16-25).

Suggested Labeling

Grade "A" Milk Protein Concentrate

Product Information IdaPlus 1085

NUTRITIONAL INFORMATION

NUTRITIONAL
INFORMATION (as is basis) Per 100g
Calories
Calories from Fat 11
Total Fat (g) 0.59
Saturated Fat (g) 0.34
Trans Fat (g) <0.10
Cholesterol (mg) 66
Sodium (mg) 107
Total Carbohydrate (g) 2.3
Dietary Fiber (g) 0
Sugars (g) 2.36
Added Sugars (g) 0
Protein (g) 85.53
Vitamin A (mcg) 12
Vitamin C (mg) <1.0
Vitamin D (mcg) <0.75
Calcium (mg) 1,810
Iron (mg)
Potassium (mg) 378

MINERAL PROFILE Per	100g
Calcium (mg)	1,810
Magnesium (mg)	85
Potassium (mg)	378
Sodium (mg)	107
Chloride (mg)	126
Phosphorus (mg)	1,267

AMINO ACID PROFILE (BASED ON 100G OF PROTEIN)

Tryptophan	1.28%
Cystine	0.62%
Methionine	2.33%
Aspartic Acid	6.59%
Threonine	3.87%
Serine	4.75%
Glutamic Acid 1	8.40%
Proline	8.72%
Glycine	1.59%

TYPICAL COMPOSITION

TYPICAL COMPOSITION %				
	As Is		DMB	
Protein		85.53.		0.52
Fat		0.59.		0.62
Lactose		2.36.		2.50
Ash		6.10.		6.46
Moisture		5.51.		

PHYSICAL ASPECTS

Scorched Particle	A (<.75mg)
рН	
Color	white to light cream
Flavor	clean, bland
Odor	clean, bland
Bulk Density	0.38 g/mL

cfu/a

MICROBIOLOGICAL DATA

	Maximum	Typical
SPC	<30,000	<5,000
Coliform		
E. Coli		
Staph-Coag Pos		
Yeast and Mold		
Salmonella	Neg/375g	
Listeria	Neg/25g	

Alanine
Valine 5.55%
Isoleucine 4.60%
Leucine
Tyrosine 4.34%
Phenylalanine 4.15%
Total Lysine 7.52%
Histidine 1.98%
Arginine

Disclaimer: This information is presented for informational purposes based upon average values of product characteristics and to provide general information of product specifications without representation or warranty of infringement of patent. The presentation of the information is not a representation or warranty of the final product characteristics or specifications. The final product shall be in accordance with the product specifications agreed to in writing prior to order confirmation.



2249 South Tiger Drive Jerome, ID 83338 +1.208.644.2882 idahomilkproducts.com



We are a trusted, globally-capable supplier to food and nutrition companies everywhere. Our customers believe it's time to demand sustainably-sourced, top-quality dairy ingredients and a new level of product reliability, consistency, and service. If that's what you expect from your key dairy suppliers, it's time to join forces with Idaho Milk Products.

sales@idahomilk.us

Product Information IdaPlus® 1090



Description

IdaPlus 1090 is a milk protein isolate-90% manufactured from fresh, pasteurized skim milk using a proven low-heat membrane filtration process to ensure protein is undenatured and remains highly nutritional. Water, lactose and minerals are reduced to achieve a given protein content of 90% (casein and whey protein). After membrane separation, IdaPlus 1090 is immediately spray dried and packaged.

Composition

IdaPlus Milk Protein Isolate (includes, casein and whey proteins in the same unaltered ratio as in milk).

Properties

IdaPlus 1090 is characterized by a clean, sweet dairy flavor and aroma. It has excellent solubility and emulsifying capabilities, delivering improved texture and hydration compared with typical MPC and MPI products.

Shelf Life and Storage Conditions

IdaPlus 1090 has a shelf life of up to two years from manufacture when stored at ambient temperatures at a relative humidity of below 65%, in an odor free environment. Stocks should be used in rotation.



IdaPlus 1090 provides our highest protein level of additional functionality, combining the value of high protein with improved texture, consistency, flavor and prolonged shelf life.

Application

IdaPlus 1090 possesses significantly greater solubility than standard MPCs/MPIs, leading to faster dispersion and hydration, even at colder processing temperatures. This results in smoother, less grainy mouthfeel and less chalkiness. Beverages experience improved viscosity, including maintaining low viscosity over shelf life and higher heat stability, reducing the occurrence of gelling. In addition to improve texture, consistency and flavor, yogurt manufacturers have encountered shorter make times and the potential to remove stabilizers, resulting in lower costs and cleaner labels.

Packaging

IdaPlus 1090 is packaged in multi-wall paper bags with a polyethylene liner (net content of 20 kg), palletized and wrapped to units of 800 kg. It is also available in polyethylene-lined totes (net unit weight of 500 kg).

Manufacturing Authority

IdaPlus 1090 is food grade, Grade A and is manufactured under FDA and USDA requirements . IdaPlus 1090 is (II) Kosher , IFANCA Halal, EU Registered (IMS # 16-25).

Suggested Labeling

Grade "A" Milk Protein Isolate

Product Information IdaPlus 1090

NUTRITIONAL INFORMATION

NUTRITIONAL	
INFORMATION (as is basis)	Per 100g
Calories	356
Calories from Fat	6
Total Fat (g)	0.66
Saturated Fat (g)	0.40
Trans Fat (g)	<0.10
Cholesterol (mg)	66.4
Sodium (mg)	100
Total Carbohydrate (g)	1.8
Dietary Fiber (g)	
Sugars (g)	1.8
Added Sugars (g)	
Protein (g)	
Vitamin A (mcg)	<30
Vitamin C (mg)	<1.0
Vitamin D (mcg)	<0.75
Calcium (mg)	1,800
Iron (mg)	<0.60
Potassium (mg)	275
MINERAL PROFILE	Per 100a

	U	1009
Calcium (mg)		1,800
Magnesium (mg)		 . 68
Potassium (mg)		 275
Sodium (mg)		 100
Chloride (mg)		 . 79
Phosphorus (mg)		1,164

AMINO ACID PROFILE (BASED ON 100G OF PROTEIN)

Tryptophan	1.42%
Cystine	0.66%
Methionine	2.70%
Aspartic Acid	7.07%
Threonine	4.15%
Serine	5.15%
Glutamic Acid	19.40%
Proline	9.08%
Glycine	1.67%

TYPICAL COMPOSITION

TYPICAL COMPOSITION

	7 10 10	
Protein	84.94	90.60
Fat	. 0.86	. 0.72
Lactose	. 1.50	. 1.60
Ash	. 6.30	. 6.72
Moisture	. 6.30	

PHYSICAL ASPECTS

Scorched Particle A (<.75mg)
рН 6.7
Color white to light cream
Flavor clean, bland
Odor clean, bland
Bulk Density 0.35 g/mL

MICROBIOLOGICAL DATA

cfu/g

%

DMB

Maximum 1	ypical
SPC <30,000 <	5,000
Coliform	<10
E. Coli	<10
Staph-Coag Pos	<10
Yeast and Mold	<10
Salmonella Neg/375g	
Listeria Neg/25g	

Alanine	3.09%
Valine	5.58%
Isoleucine	4.73%
Leucine	9.04%
Tyrosine	4.82%
Phenylalanine	4.46%
Total Lysine	7.65%
Histidine	2.44%
Arginine	3.24%

Disclaimer: This information is presented for informational purposes based upon average values of product characteristics and to provide general information of product specifications without representation or warranty of infringement of patent. The presentation of the information is not a representation or warranty of the final product characteristics or specifications. The final product shall be in accordance with the product specifications agreed to in writing prior to order confirmation.



2249 South Tiger Drive Jerome, ID 83338 +1.208.644.2882 idahomilkproducts.com



We are a trusted, globally-capable supplier to food and nutrition companies everywhere. Our customers believe it's time to demand sustainably-sourced, top-quality dairy ingredients and a new level of product reliability, consistency, and service. If that's what you expect from your key dairy suppliers, it's time to join forces with Idaho Milk Products.

sales@idahomilk.us