

ALPAVIT Demin 70

high-end quality



HEAT STABILITY well-balanced amino acid profile
excellent microbiological status **HIGH**
NUTRITIONAL VALUE best sensorial properties



High-end quality

for you and our most sensitive customers



- Extraordinary heat stability
- Well-balanced amino acid profile
- Excellent microbiological status
- High nutritional value
- Best sensorial properties

ALPAVIT Demin 70's amino acid composition:

Essential amino acids

in grams/100g protein (approx. value)

Threonine	Thr	7.0
Valine	Val	5.7
Methionine	Met	1.7
Isoleucine	Ile	6.4
Leucine	Leu	10.3
Phenylalanine	Phe	3.1
Lysine	Lys	8.7
Tryptophane	Trp	2.4

Non-essential amino acids

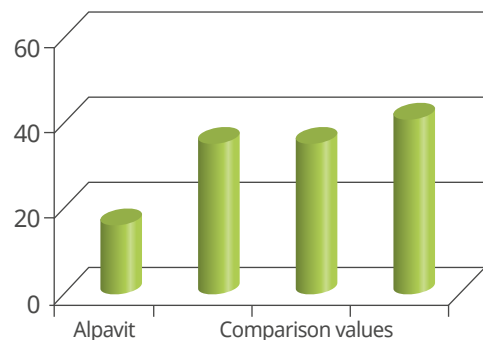
in grams/100g protein

Asparagine	Asp	10.5
Serine	Ser	4.8
Glutamine	Glu	17.6
Proline	Pro	5.9
Glycine	Gly	1.8
Alanine	Ala	4.9
Cystine	Cys	2.3
Tyrosine	Tyr	2.9
Histidine	His	1.7
Arginine	Arg	2.3

Heat stability



Degree of denaturation



State-of-the-art technology

- Ion exchange
- Nanofiltration
- Electrodialysis
- High-temperature pasteurization
- Patented technology



Green & clean



- Reduced use of artificial fertilizers and pesticides
- Use of microbiological rennet
- No allergen contamination
- Halal and vegetarian

Regional. International. Informal. Progressive.

ALPAVIT is part of the private Champignon-Hofmeister Group – with over 100 years of brand experience in one of the most tradition-steeped and successful companies in German dairy production. Within the Group, ALPAVIT is responsible for manufacturing and distributing dried milk and whey products. ALPAVIT is known internationally thanks to its years of experience, innovative power and outstanding customer service.

Green & clean
committed to serving you

