

# ALPAVIT WPC 30

high-end quality



stabilizer skimmed milk replacer **HIGH**  
**PROTEIN VALUE** excellent spreadability  
fantastic texture slightly caramelized  
**BEST SENSORIAL** properties improvement  
of **creaminess** good fluidity slight  
**SWEET FLAVOUR** good emulsifying properties



# Top quality for international markets

## Representative application of ALPAVIT WPC 30

**Ice cream** is a sweetened frozen food typically eaten as a snack or dessert. It is usually made from dairy products, such as milk and cream, and is often combined with fruits or other ingredients and flavours. It is typically sweetened with sucrose, corn syrup, cane sugar, beet sugar and/or other sweeteners. In addition to stabilizers, flavouring and colouring are typically added. The mixture is stirred to incorporate air and take shape before being cooled below the freezing point of water to prevent the formation of ice crystals. The result is a smooth, semi-solid foam that is solid at very low temperatures ( $< 2\text{ }^{\circ}\text{C}$ ). It becomes more malleable as its temperature increases.

### Recipe (Ingredients):

Skimmed Milk Powder	5.00
Butter fat	10.50
ALPAVIT WPC 30	5.00
Water	62.00
Sugar	12.00
Glucose syrup	5.00
Stabilizer	0.50
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Total	100.00





**Recipe (Ingredients):**

Cultured cream	50.00
Fresh cheese	38.00
Butter	7.20
ALPAVIT WPC 30	4.00
Salt	0.60
Lactic acid	0.20
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Total	100.00

**Cream cheese** is a soft, mild-tasting fresh cheese with a high fat content. It contains at least 33 % milk fat with a moisture content of not more than 55%, and a pH range of 4.4 to 4.9. It is defined differently and may need a considerably higher fat content.

Cream cheese is not naturally matured and is meant to be consumed fresh, so it differs from other soft cheeses, such as Brie and Neufchâtel. In terms of its taste, texture and production methods, it can be compared to Philadelphia cream cheese and mascarpone.



**Yogurt** is produced using a culture of lactobacillus delbrueckii subsp. bulgaricus and streptococcus thermophilus bacteria. The requirement for the number of lactobacillus bacteria is  $\geq 1 \times 10^6$  CFU/g. To produce yogurt, milk is first heated, usually to about 85°C, This allows the protein to form a more stable gel and prevents separation of the water during storage. After heating, the milk is allowed to cool to approx. 45°C. The bacterial culture is mixed in, and a temperature of 45°C is maintained for four to seven hours to allow fermentation. The cultures ferment lactose to produce lactic acid, which leads to a decrease in pH. Low pH causes the milk to dot soft gel to form which is characteristic of yogurt.

**Recipe (Ingredients):**

Milk (1.5 % fat)	97.00
ALPAVIT WPC 30	3.00
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Total	100.00

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## WHEY DERIVATIVES

### Whey protein concentrates

ALPAVIT WPC 30 is a high-quality whey protein concentrate. Thanks to both its high nutritional content as well as its special functional properties, it is used in the food products industry mainly as a stabilizer and fat substitute in ice cream, yogurt, confectionery and baked goods, or as a substitute for skimmed milk powder.



#### The most important fields of application and desired functional properties of ALPAVIT WPC 30

Use	Functionality
Ice cream	stabilization, creaminess, water binding, emulsification
Milk products Yogurt, cream cheese	water binding, structure formation
Delicacies, soups, sauces	water binding, emulsification
Baking	stabilization, egg replacement

### ALPAVIT WPC 30 is characterized by:

- Good fluidity
- Pure, light sweet flavour
- Functional properties: formation of emulsions and improvement of creaminess

**Green & clean**  
committed to serving you

