

Milk Protein Concentrate (MPC)

Milk Protein Isolate (MPI)



MPC/MPI contain 70 to 90 percent proteins

These naturally-sourced protein ingredients are produced solely from milk, with no additives or processing aids, using low-temperature ultra-filtration.

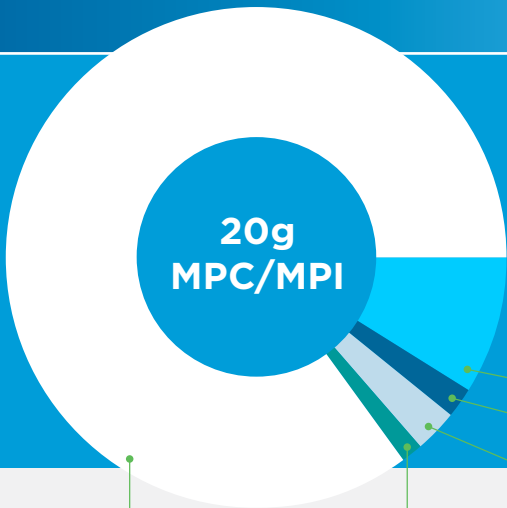
Why Use Our MPC/MPI?

- Excellent solubility
- Clean flavour and aroma
- High heat stability
- High protein
- Low fat



Milk Protein Nutritional Properties

- Contains both casein (slow digest) and whey (fast digest) in the same ratio as in milk
- Is a complete protein source
 - Provides all essential amino acids
 - Contains the branched chain amino acid leucine
 - Has a digestible indispensable amino acid score (DIAAS) of 1.18 and a protein digestibility-corrected amino acid score (PDCAAS) of 1.00 ^[1]



PROTEIN
(13.7-17.3 g)

FAT
(0.2-0.3 g)

CALCIUM
(0.4 g)

CARBOHYDRATES
(0.3-3.6 g)

OTHER
(1.7-2.1 g)

Application/ Functionality

Application/ Functionality	MPC 70, MPC 80, MPC 85, MPI													
	Soup	Meat Product Sauce	Infant Formula	Ice Cream RTD	Cheese	Whipped Topping Yogurt	Dessert	Bakery	Cereal	Bar	Confectionery Snack			
EMULSIFICATION	●	●	●		●									
PROTEIN/NUTRITION	●			●	●	●	●	●		●	●	●		
FOAMING/WHIPPING							●	●						
STANDARDIZATION						●	●							
GELATION							●		●					●
THICKENING/WATER BINDING	●	●	●	●	●	●	●		●	●				●

Why Vitalus?

We have more than 30 years of experience as one of Canada's top dairy exporters, supplying large-scale processors and top-tier brands. From a small, family-owned business, we have grown to become a global brand producing premium specialized dairy ingredients for use in a wide range of food and beverage applications.



Canadian milk is known around the world for its clean, fresh taste and high quality standards. Dairy farms follow strict best practices regarding the protection of the environment and the treatment of animals.

We source from regional farms as we know all milk is safely and ethically-produced. Artificial growth hormones, like rbST, are not permitted and controlled measures are in place to prevent antibiotics from entering the milk supply.



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[1] Rutherford SM, Fanning AC, Miller BJ, Moughan PJ. Protein digestibility-corrected amino acid scores and digestible indispensable amino acid scores differentially describe protein quality in growing male rats. J Nutr 2015; 145(2): 372-379.

Disclaimer: The information contained herein is meant for business to business customers. As regulatory requirements vary in every country, applications in final products, approvals and claims for any ingredients must be verified with local regulatory authorities.