

Functional Proteins

1700 / 1900



Functional ingredient developed to substitute non-fat dry milk in dairy products such as ice cream, frozen desserts, milkshakes and frozen yogurt.

Typical Applications

- Designed to replace non-fat dry milk solids 1:1
- Can be used in butyric or vegetable fat frozen dairy products
- Water binding properties
- Ice crystal size control
- Superior emulsion stability compared to other skim milk powder substitutes

Typical Shelf Life 12 months

Origin USA

Typical Composition

	1700	1900
Protein	≥ 16.5%	19.5%
Fat	≤ 2.5%	2.0%
Ash	≤ 10.0%	8.0%
Free moisture	≤ 4.5%	≤ 4.5%

Physical Properties

Texture	Equivalent to non-fat dry milk solids
Color	White to cream