

Milk Protein Concentrate (MPC)

56% / 70% / 80% / 85%



Milk Protein Concentrate is a complete dairy protein that is available in several concentrations, such as 56%, 70%, 80%, and 85%. It can be produced by ultrafiltration or by blending different dairy ingredients. The protein and lactose levels are related to each other, as the protein content increases, the lactose content decreases.

Typical Applications

Usually used for manufacturing dairy products such as process cheese, cream cheese, ice cream, yogurt, and meal replacement beverages. Typically, lower-protein MPC's are used as ingredients in cheese applications, while higher-protein MPC's are used in beverage applications. Other applications include infant formulas, desserts, baked goods, dairy-based dry mixes, and sports and nutrition beverages.

Typical Shelf Life 12 – 24 months

Typical Composition

	MPC 56%	MPC 70%	MPC 80%	MPC 85%
Fat	2.0%	1.5%	3.0%	1.2%
Protein	≥ 56.0%	≥ 70%	≥ 80%	≥ 80%
Ash	8.50%	7.5%	≤ 8.0%	6.8%
Moisture	< 5.2%	< 5.0%	≤ 6.5%	4.8%
Lactose	30%	16%	4%	3.5%

Physical Properties

Color	white to light cream powder
Taste and smell	Clean with no off flavors

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