



## Whey Protein Isolate – WPI Provon 292 Instant

Whey Protein Isolate WPI Provon 292 Instant is a premium whey protein isolate, instantised with sunflower lecithin for superior dispersion and mixing properties in beverages and other ready-to-mix applications. Proprietary membrane techniques are used to yield a highly pure, nutritionally superior and undenatured isolate with a clean flavour profile, high protein content, and low lactose and fat levels making it the protein of choice for many product applications.

Halal Kosher SQF No Added rBST SEDEX

### PRODUCT CHARACTERISTICS

- Excellent nutritive value
- Soluble over a wide pH range
- Bland flavor
- Excellent dispersibility and mixability

### PRODUCT APPLICATIONS

- Fortified beverages
- Ready-to-mix beverages
- Nutritional dry mixes
- Dietetic products

### STORAGE AND HANDLING

Store in a cool, dry, clean environment below 25°C (77°F) and at relative humidity below 65%.  
Keep away from strong odors and other contaminants.  
Use stocks in rotation for up to 18 months.

### SUGGESTED LABELING

Whey protein isolate, sunflower lecithin  
Allergen Information: contain dairy ingredients

### PACKAGING

- Multi-wall, Kraft paper sacks, having inner food grade Polyethylene liner. Net weight 20 kg (44.092 lb)

### NUTRITIONAL INFORMATION / 100G

Calories	363
Total Fat	1.0 g
Saturated Fat	0.3 g
Polyunsaturated Fat	0.3 g
Monounsaturated Fat	0.3 g
Trans Fatty Acid	0.1 g
Cholesterol	12 mg
Total Carbohydrate	0.9 g
Dietary Fibre	-
Sugars	0.9 g
Added Sugars	-
Protein, as is	88.6 g
Vitamin D	-
Calcium	400 mg
Sodium	250mg
Potassium	460 mg
Magnesium	80 mg
Iron	0.6 mg
Phosphorus	210 mg

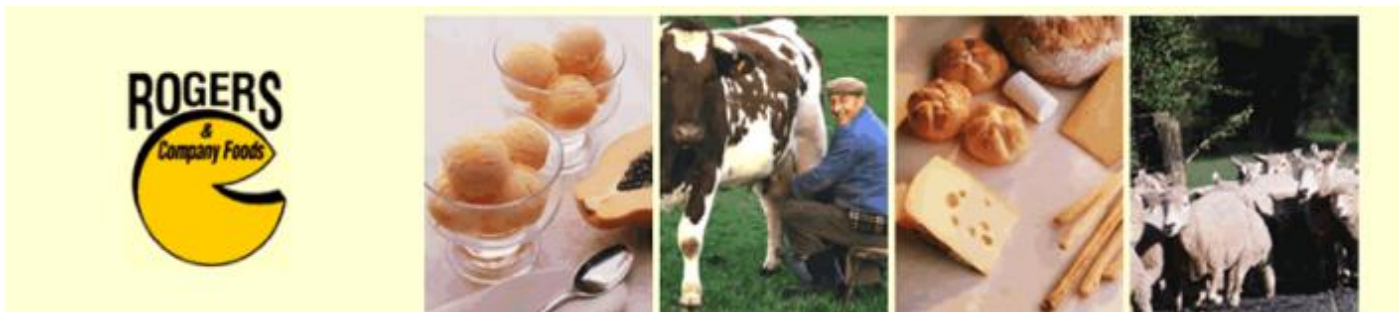
### TYPICAL ANALYSIS AND LIMITS

Chemical Analysis	Typical	Limits
FAT	1.0%	≤ 1.5%
PROTEIN AS IS	88.6%	≥ 88%
PROTEIN IN DRY MATTER	92.9%	≥ 90%
ASH	2.5%	≤ 3.5%
MOISTURE	4.7%	≤ 5.0%

MICROBIOLOGICAL ANALYSIS	LIMITS
STANDARD PLATE COUNT	≤ 10,000 cfu/g
COLIFORM	< 10 cfu/g
YEAST AND MOULD	< 50 cfu/g
COAG POS STAPH	< 10 cfu/g
SALMONELLA	Negative/375 g



**Rogers & Company Foods Pty Ltd**  
ACN 007 432 804 ABN 64 545 853 194  
Suite 7, 349 - 351 Bluff Road,  
Hampton, 3188, Victoria, Australia  
(03) 9598 0711  
International: 61 3 9598 0711  
[www.rogersfoods.com.au](http://www.rogersfoods.com.au)



## TYPICAL PHYSICAL PROPERTIES

Color	White to Cream
Flavor	Normal bland and clean
pH (10% at 20°C)	≥6.0
Scorched Particles	A

## TYPICAL AMINO ACID PROFILE

AMINO ACID	G / 100G POWDER	AMINO ACID	G / 100G POWDER
Aspartic Acid	8.6	Phenylalanine	2.7
Threonine	5.6	Histidine	1.6
Serine	4.5	Lysine	8.5
Glutamic Acid	13.5	Arginine	1.8
Glycine	1.5	Proline	6.7
Alaine	4.2	Cystine	2.2
Valine	5.2	Methionine	2.2
Isoleucine	5.4	Tryptophan	1.6
Leucine	9.8	Tyrosine	2.7

The information contained in this document is deemed to be accurate and is provided to benefit our customer. However, whilst all endeavours are made to ensure information on this document and website is accurate and current, we are unable to guarantee risks pertaining to the use of these products. The information contained in this document may be updated without notice.

Country regulations for product labeling vary. Rogers & Company advises customers that they need to check local regulations to determine the correct labeling of this ingredient.



Rogers & Company Foods Pty Ltd  
 ACN 007 432 804 ABN 64 545 853 194  
 Suite 7, 349 - 351 Bluff Road,  
 Hampton, 3188, Victoria, Australia  
 (03) 9598 0711  
 International: 61 3 9598 0711  
[www.rogersfoods.com.au](http://www.rogersfoods.com.au)