



PUROWHEY[®]
THE SOURCE OF PURE PROTEIN

ABOUT US



Using high-quality whey proteins is essential for manufacturers looking to produce effective, high-quality protein supplements and food products. It ensures that the final product contains a high concentration of protein, is easily digestible, and has a great taste and texture, meeting the expectations and demands of today's health-conscious consumers.

PUROWHEY is an excellent choice for manufacturers of health supplements as it offers a range of benefits that ensure the production of high-quality and effective products. Its high solubility, quick cold water dispersibility, high digestibility, low glycemic index, superior protein source, and non-GMO status make it a standout option in the market.

PUROWHEY is trademarked brand of high-quality whey proteins manufactured by Pfeisinger GmbH.

Our mission at PUROWHEY is to provide superior quality nutrition products that meet the needs of our target customers with innovative product offerings. Our focus is on providing high-quality products backed by globally recognized certifications such as GFSI, HALAL Certified, EU Certified, Kosher certified and Food safety (ISO 22000, FSSC 22000), Social responsibility (Sedex) and Energy management system (ISO 50001).

We strive to create long-term relationships with our customers through excellent customer service and reliable supply chain management. Our commitment to providing functional nutrition products that are produced using sustainable practices while maintaining strict food safety standards proves our dedication towards creating healthier lives for everyone we serve.

Here, the main features of product can be illustrated by graphic elements. These are main product features:

- Highly soluble
- Quick cold water Dispersibility
- High Digestibility
- Low Glycemic Index
- Superior Protein source
- Non-GMO



FOOD & BEVERAGE

Whey protein is a highly sought-after ingredient in the food and beverage industry, known for its numerous beneficial properties, such as improving nutritional value, texture, and flavor, as well as increasing shelf-life.

Its multifaceted use can be seen in dairy products, baked goods, meat products, and snack food production.

Whey protein is also a natural preservative, providing a more sustainable option for manufacturers.

Incorporating whey protein into food products is a simple and effective way to improve product quality while enhancing overall nutritional value, securing its position as an essential ingredient in the industry.

A collection of sports nutrition products is displayed on a grey surface. In the foreground, there are several small white and grey containers filled with protein powder, a stack of two protein bars (one yellow, one brown), and a small brown cylindrical container. In the background, there are two clear glass mugs filled with a light-colored protein drink, and a blue and white shaker bottle. The scene is set against a blurred background of a gym floor.

SPORTS NUTRITION

Whey protein is widely used in sports nutrition industry due to its high protein content and unique amino acid profile. It is commonly found in a variety of sports nutrition products, including protein bars, powders, and drinks, and is known to enhance muscle growth, improve muscle recovery, and support overall athletic performance.

With its quick absorption rate, whey protein is an ideal post-workout supplement, promoting muscle recovery and reducing muscle soreness.

It can also increase satiety, making it an effective ingredient in weight loss products. Overall, whey protein is a cornerstone of the sports nutrition industry, providing athletes and fitness enthusiasts with the necessary tools to achieve their fitness goals.



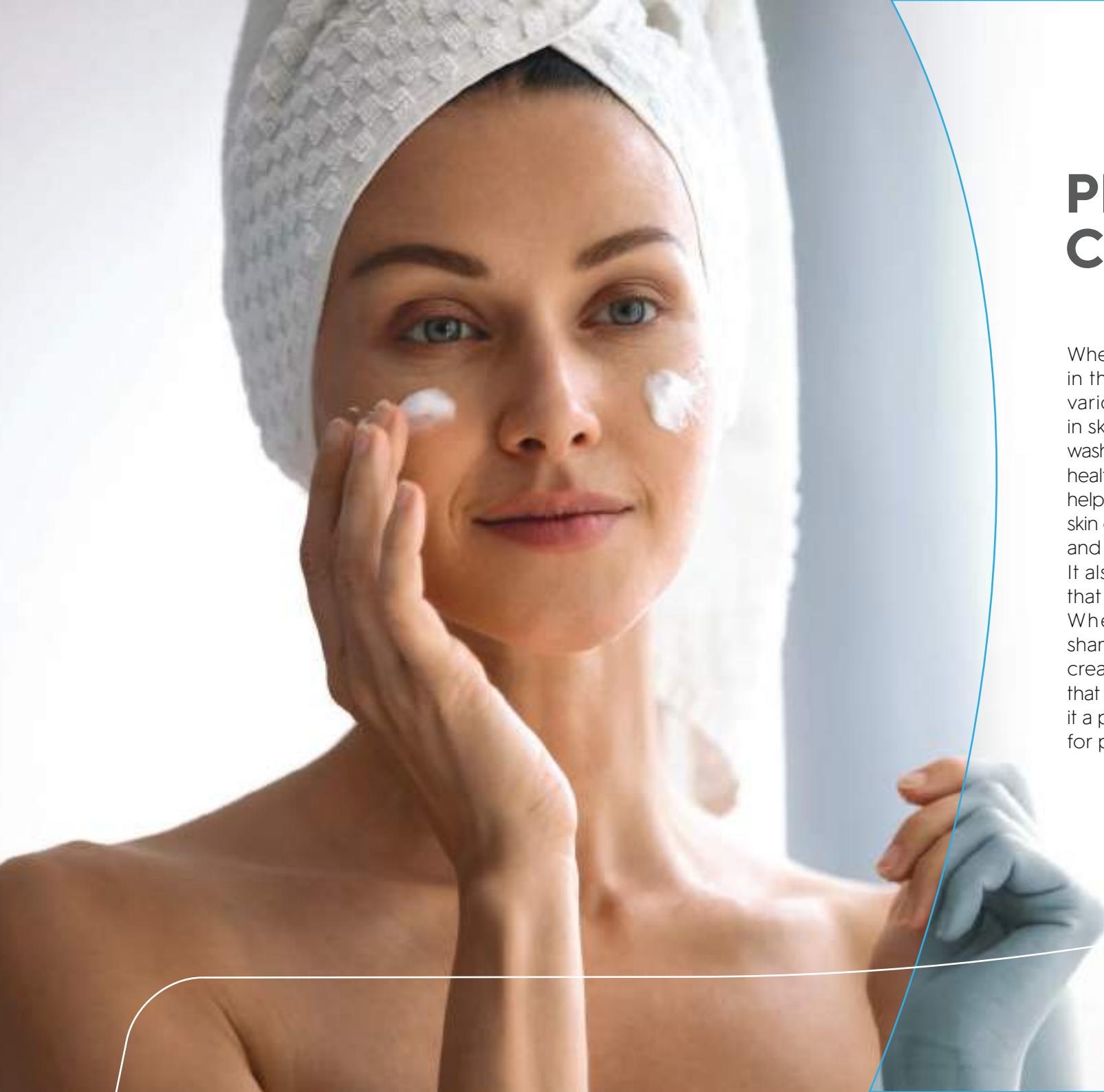
INFANT FORMULA

Whey protein has become the preferred ingredient in infant formula due to its exceptional nutritional qualities and ease of digestion. This protein source is packed with essential amino acids that play a crucial role in the growth and development of infants. Being a highly digestible protein, it is perfect for infants with sensitive stomachs. Not only that, but whey protein contains impressive bioactive components, such as lactoferrin and immunoglobulins, which can help bolster an infant's developing immune system. Combined with other milk proteins like casein, whey protein provides a balanced blend of nutrients, and also enhances the flavor and texture of infant formula.



ANIMAL FEED

Whey protein is a valuable ingredient in animal feed formulations, providing high-quality protein and essential amino acids that can promote growth, improve feed efficiency, and enhance immune function. It is commonly used in feed for various animal species, including pigs, poultry, and fish, due to its nutritional value and beneficial properties. Whey protein can also improve the digestibility of feed and increase the palatability of animal feed, making it a popular choice in the animal feed industry. With its numerous benefits, whey protein continues to provide a valuable source of nutrition for livestock and aquaculture species.



PERSONAL CARE

Whey protein is an important ingredient in the personal care industry due to its various beneficial properties. It is used in skincare, haircare, oral care, and body wash products, and is known for promoting healthy skin and hair growth. Whey protein helps stimulate collagen synthesis, improve skin elasticity, reduce fine lines and wrinkles, and strengthen hair to prevent breakage. It also has anti-inflammatory properties that soothe and heal irritated skin.

Whey protein is commonly used in shampoos, conditioners, and anti-aging creams to provide essential amino acids that support collagen production, making it a popular and effective natural solution for promoting healthy skin and hair.

PUROWHEY[®]

8001 Whey Protein Concentrate

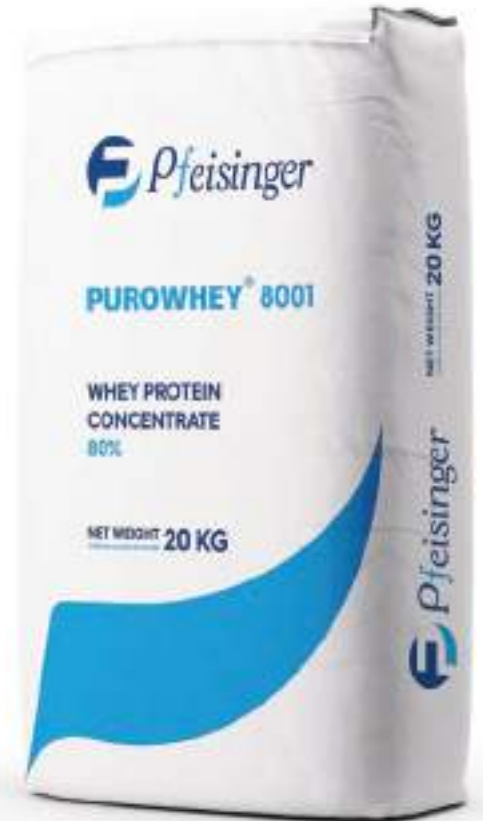
PUROWHEY™ 8001 is a highly functional 80% whey protein concentrate ideal for a variety of food and nutritional applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process.

FEATURES / BENEFITS

- Good Emulsification
- Egg Replacement
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- Non GMO (our products are not manufactured with genetically engineered components)

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher and Halal Certified
- EU Compliant



PUROWHEY[®]

8001 Whey Protein Concentrate

PHYSICAL CHARACTERISTICS

PUROWHEY™ 8001 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free flowing and non-caking.

PACKAGING

20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Whey Protein Concentrate



PUROWHEY®

8001 Whey Protein Concentrate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL | SPECIFICATION |
|-----------------------|---------|---------------|
| Protein (% dry basis) | 83.4 | 80.0 min |
| Protein (% as is) | 9.2 | 77.0 min |
| Lactose (%) | 5.5 | 5.5 max |
| Fat (%) | 4.5 | 7.0 max |
| Moisture (%) | 5.0 | 5.5 max |
| Ash (%) | 2.5 | 4.0 max |
| pH | 6.2 | 6.0 - 6.8 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <10 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 220 |
| Total Calories (Kcal/100g) | 385 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 175 |
| Calcium (mg/100g) | 550 |
| Potassium (mg/100g) | 530 |
| Phosphorus (mg/100g) | 350 |
| Magnesium (mg/100g) | 60 |
| Chloride (mg/100g) | 125 |
| Iron (mg/100g) | 0.8 |

PUROWHEY[®]

8001 Whey Protein Concentrate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.1 |
| Arginine | 2.4 |
| Aspartic Acid | 8.7 |
| Cystine/Cysteine | 1.9 |
| Glutamic Acid | 14.2 |
| Glycine | 1.6 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 5.2 |
| Leucine* | 8.4 |
| Lysine* | 7.8 |
| Methionine* | 1.8 |
| Phenylalanine* | 2.6 |
| Proline | 4.9 |
| Serine | 4.1 |
| Threonine* | 5.7 |
| Tryptophan* | 1.6 |
| Tyrosine | 2.6 |
| Valine* | 4.5 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|------|
| Saturated Fatty Acid | 2.00 |
| Monounsaturated Fatty Acid | 1.00 |
| Polyunsaturated Fatty Acid | 0.30 |
| Trans Fatty Acid | 0.20 |

PUROWHEY[®]

8040 Instantized Whey Protein Concentrate

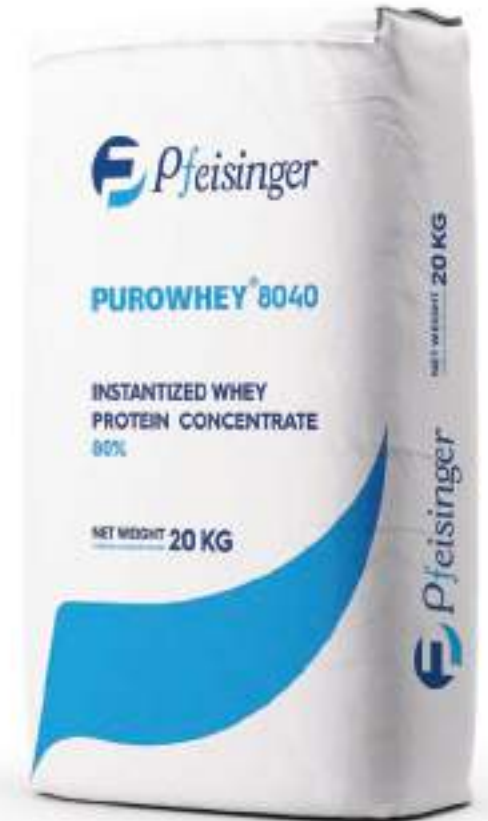
PUROWHEY™ 8040 is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility and quick hydration into solution. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration, agglomeration and surface treatment.

FEATURES / BENEFITS

- Quick, Cold Water Dispersibility
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- Non GMO (our products are not manufactured with genetically engineered components)

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher and Halal Certified
- EU Compliant



PUROWHEY[®]

8040 Instantized Whey Protein Concentrate

PHYSICAL CHARACTERISTICS

PUROWHEY™ 8040 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free flowing and non-caking.

PACKAGING

20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Whey Protein Concentrate
Sunflower Lecithin



PUROWHEY[®]

8040 Instantized Whey Protein Concentrate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL | SPECIFICATION |
|-----------------------------|---------|---------------|
| Protein (% dry basis) | 82.5 | 80.0 min |
| Protein (% as is) | 78.2 | 75.0 min |
| Lactose (%) | 5.2 | |
| Fat (%) | 6.0 | 8.0 max |
| Moisture (%) | 5.2 | 8.0 max |
| Ash (%) | 2.7 | 4.0 max |
| pH | | 6.0 - 6.8 |
| Scorched Particles (mg/25g) | 7.5 | 7.5 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <10 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 215 |
| Total Calories (Kcal/100g) | 387 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 175 |
| Calcium (mg/100g) | 550 |
| Potassium (mg/100g) | 530 |
| Phosphorus (mg/100g) | 350 |
| Magnesium (mg/100g) | 60.0 |
| Chloride (mg/100g) | 125 |
| Iron (mg/100g) | 0.7 |

PUROWHEY[®]

8040 Instantized Whey Protein Concentrate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.2 |
| Arginine | 2.2 |
| Aspartic Acid | 8.7 |
| Cystine/Cysteine | 2.0 |
| Glutamic Acid | 14.0 |
| Glycine | 1.5 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 5.2 |
| Leucine* | 8.5 |
| Lysine* | 7.8 |
| Methionine* | 1.8 |
| Phenylalanine* | 2.6 |
| Proline | 4.9 |
| Serine | 4.1 |
| Threonine* | 5.7 |
| Tryptophan* | 1.7 |
| Tyrosine | 2.5 |
| Valine* | 4.5 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|------|
| Saturated Fatty Acid | 2.11 |
| Monounsaturated Fatty Acid | 1.07 |
| Polyunsaturated Fatty Acid | 0.71 |
| Trans Fatty Acid | 0.16 |

PUROWHEY[®]

8060 Whey Protein Concentrate

HEAT STABLE

PUROWHEY™ 8060 is a specially designed 80% whey protein concentrate that exhibits strong, heat-induced gelling characteristics. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration and further modified to provide good heat stability in applications such as bakery and beverages.

FEATURES / BENEFITS

- High Heat Stability
- Strong Gelling Characteristics
- Outstanding Emulsification
- Highly Soluble
- Egg Replacement
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Acid Soluble and Stable
- Bland Flavor Profile
- Highly Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Non GMO (our products are not manufactured with genetically engineered components)

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher and Halal Certified
- EU Compliant



PUROWHEY[®]

8060 Whey Protein Concentrate

PUROWHEY™ 8060 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free, flowing and non-caking.

PACKAGING

20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Whey Protein Concentrate



PUROWHEY[®]

8060 Whey Protein Concentrate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL | SPECIFICATION |
|-----------------------------|---------|---------------|
| Protein (% dry basis) | 82.3 | 80.0 min |
| Protein (% as is) | 78.5 | 77.5 min |
| Lactose (%) | 5.0 | |
| Fat (%) | 5.0 | 7.0 max |
| Moisture (%) | 4.5 | 5.5 max |
| Ash (%) | 4.5 | 6.0 max |
| pH | | 7.5 max |
| Scorched Particles (mg/25g) | 7.5 | 7.5 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <10 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 220 |
| Total Calories (Kcal/100g) | 385 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 1,250 |
| Calcium (mg/100g) | 325 |
| Potassium (mg/100g) | 530 |
| Phosphorus (mg/100g) | 475 |
| Magnesium (mg/100g) | 45 |
| Chloride (mg/100g) | 750 |
| Iron (mg/100g) | 0.8 |

PUROWHEY[®]

8060 Whey Protein Concentrate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.1 |
| Arginine | 2.3 |
| Aspartic Acid | 8.6 |
| Cystine/Cysteine | 1.9 |
| Glutamic Acid | 14.0 |
| Glycine | 1.5 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 5.2 |
| Leucine* | 8.3 |
| Lysine* | 7.8 |
| Methionine* | 1.8 |
| Phenylalanine* | 2.6 |
| Proline | 4.9 |
| Serine | 4.1 |
| Threonine* | 5.6 |
| Tryptophan* | 1.6 |
| Tyrosine | 2.6 |
| Valine* | 4.4 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|------|
| Saturated Fatty Acid | 2.00 |
| Monounsaturated Fatty Acid | 1.00 |
| Polyunsaturated Fatty Acid | 0.30 |
| Trans Fatty Acid | 0.15 |

PUROWHEY[®]

9001 Whey Protein Isolate

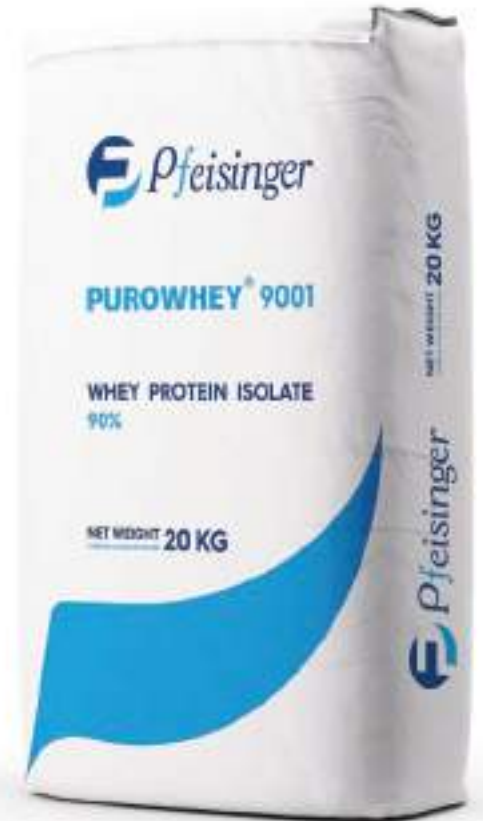
PUROWHEY™ 9001 is a whey protein isolate derived from sweet dairy whey and manufactured by a special cross-flow filtration process. With superior nutritive value, PUROWHEY™ 9001 is ideal for protein fortification.

FEATURES / BENEFITS

- Excellent Acid Solubility/Stability
- Acid/Heat Stable
- Foam Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Glycemic Index
- Low Fat and Lactose
- Non GMO (our products are not manufactured with genetically engineered components)

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher and Halal Certified
- EU Compliant



PUROWHEY[®]

9001 Whey Protein Isolate

PUROWHEY™ 8040 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free, flowing and non-caking.

PACKAGING

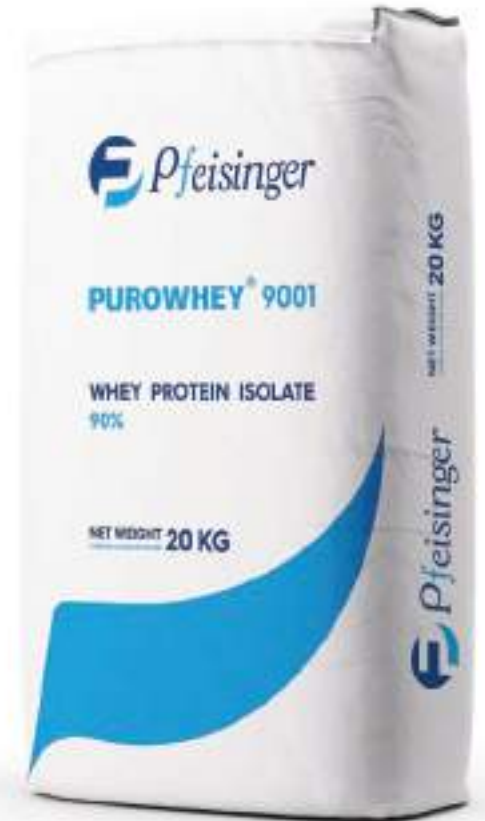
20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Whey Protein Concentrate



PUROWHEY[®]

9001 Whey Protein Isolate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL | SPECIFICATION |
|-----------------------------|---------|---------------|
| Protein (% dry basis) | 83.4 | 80.0 min |
| Protein (% as is) | 79.2 | 77.0 min |
| Lactose (%) | 5.5 | |
| Fat (%) | 4.5 | 7.0 max |
| Moisture (%) | 5.0 | 5.5 max |
| Ash (%) | 2.5 | 4.0 max |
| pH | 6.2 | 6.0 - 6.8 |
| Scorched Particles (mg/25g) | 7.5 | 7.5 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <10 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 5 |
| Total Calories (Kcal/100g) | 372 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 155 |
| Calcium (mg/100g) | 425 |
| Potassium (mg/100g) | 545 |
| Phosphorus (mg/100g) | 205 |
| Magnesium (mg/100g) | 75 |
| Chloride (mg/100g) | 105 |
| Iron (mg/100g) | 0.3 |

PUROWHEY[®]

9001 Whey Protein Isolate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.9 |
| Arginine | 2.0 |
| Aspartic Acid | 10.2 |
| Cystine/Cysteine | 2.3 |
| Glutamic Acid | 16.6 |
| Glycine | 1.5 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 6.4 |
| Leucine* | 9.9 |
| Lysine* | 9.4 |
| Methionine* | 2.1 |
| Phenylalanine* | 2.8 |
| Proline | 5.8 |
| Serine | 4.4 |
| Threonine* | 6.6 |
| Tryptophan* | 1.9 |
| Tyrosine | 2.7 |
| Valine* | 5.2 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|-------|
| Saturated Fatty Acid | 0.15 |
| Monounsaturated Fatty Acid | 0.05 |
| Polyunsaturated Fatty Acid | 0.10 |
| Trans Fatty Acid | <0.02 |

PUROWHEY[®]

9040 Instantized Whey Protein Isolate

PUROWHEY™ 9040 is an agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process. With superior nutritive value, PUROWHEY™ 9040 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.

FEATURES / BENEFITS

- Quick, Cold Water Dispersion
- Highly Soluble
- Bland Flavor Profile
- Highly Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Glycemic Index
- Low Fat and Lactose
- Non GMO (our products are not manufactured with genetically engineered components)

APPLICATIONS

- Produced in a GFSI-Certified Facility
- Kosher and Halal Certified
- EU Compliant

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher and Halal Certified
- EU Compliant



PUROWHEY[®]

9040 Instantized Whey Protein Isolate

PUROWHEY™ 9040 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free, flowing and non-caking.

PACKAGING

20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Whey Protein Isolate
Sunflower Lecithin



PUROWHEY[®]

9040 Instantized Whey Protein Isolate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL | SPECIFICATION |
|-----------------------------|---------|---------------|
| Protein (% dry basis) | 92.0 | 90.0 min |
| Protein (% as is) | 87.5 | 85.0 min |
| Lactose (%) | 1.0 | |
| Fat (%) | 1.5 | 3.0 max |
| Moisture (%) | 4.8 | 6.0 max |
| Ash (%) | 2.5 | 5.0 max |
| pH | | 5.5 -7.0 |
| Scorched Particles (mg/25g) | 7.5 | 7.5 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <10 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 5 |
| Total Calories (Kcal/100g) | 375 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 155 |
| Calcium (mg/100g) | 405 |
| Potassium (mg/100g) | 580 |
| Phosphorus (mg/100g) | 270 |
| Magnesium (mg/100g) | 75 |
| Chloride (mg/100g) | 135 |
| Iron (mg/100g) | 0.3 |

PUROWHEY[®]

9040 Instantized Whey Protein Isolate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.8 |
| Arginine | 2.0 |
| Aspartic Acid | 10.0 |
| Cystine/Cysteine | 2.3 |
| Glutamic Acid | 16.3 |
| Glycine | 1.5 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 6.3 |
| Leucine* | 9.7 |
| Lysine* | 9.2 |
| Methionine* | 2.1 |
| Phenylalanine* | 2.8 |
| Proline | 5.7 |
| Serine | 4.3 |
| Threonine* | 6.5 |
| Tryptophan* | 1.9 |
| Tyrosine | 2.7 |
| Valine* | 5.1 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|-------|
| Saturated Fatty Acid | 0.30 |
| Monounsaturated Fatty Acid | 0.40 |
| Polyunsaturated Fatty Acid | 0.50 |
| Trans Fatty Acid | <0.02 |

PUROWHEY[®]

9150 Whey Protein Hydrolysate

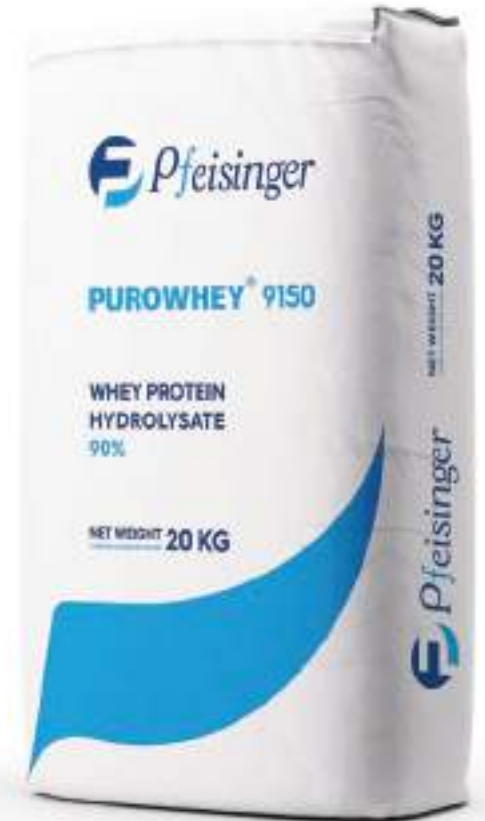
PUROWHEY™ 9040 is a hydrolyzed whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process and isolated via a proprietary fractionation process. The enzymatical hydrolysis produces a mixture of peptides and free amino acids for enhanced nutritional and functional benefits. With superior nutritive value, PUROWHEY™ 9150 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.

FEATURES / BENEFITS

- Low Bitterness
- Quick, Water Dispersion
- High Protein
- Low Fat and Lactose
- High Digestibility
- Heat Stable
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- GMO Free
- Kosher and Halal Approved
- EU Approved

APPLICATIONS

- Dry Mix Beverages
- Nutritional Fortification
- Medical Nutrition



PUROWHEY[®]

9150 Whey Protein Hydrolysate

PHYSICAL CHARACTERISTICS

PUROWHEY™ 9150 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free, flowing and non-caking.

PACKAGING

20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Hydrolyzed Whey Protein Isolate



PUROWHEY[®]

9150 Whey Protein Hydrolysate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL |
|-----------------------|---------|
| Protein (% dry basis) | 91.0 |
| Protein (% as is) | 87.0 |
| Lactose (%) | 0.5 |
| Fat (%) | 1.6 |
| Moisture (%) | 4.0 |
| Ash (%) | 2.7 |
| pH | 6.7 |
| AN/TN | 6.4 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <3 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 53 |
| Total Calories (Kcal/100g) | 375 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 900 |
| Calcium (mg/100g) | 135 |
| Potassium (mg/100g) | 200 |
| Phosphorus (mg/100g) | 190 |
| Magnesium (mg/100g) | 18 |
| Chloride (mg/100g) | 110 |
| Iron (mg/100g) | 0.3 |

PUROWHEY[®]

9150 Whey Protein Hydrolysate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 5.2 |
| Arginine | 2.2 |
| Aspartic Acid | 9.3 |
| Cystine/Cysteine | 2.1 |
| Glutamic Acid | 16.5 |
| Glycine | 1.3 |
| Histidine | 1.3 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 6.0 |
| Leucine* | 10.2 |
| Lysine* | 9.3 |
| Methionine* | 2.3 |
| Phenylalanine* | 2.7 |
| Proline | 5.6 |
| Serine | 4.1 |
| Threonine* | 6.2 |
| Tryptophan* | 1.7 |
| Tyrosine | 2.7 |
| Valine* | 5.0 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|-------|
| Saturated Fatty Acid | 0.650 |
| Monounsaturated Fatty Acid | 0.340 |
| Polyunsaturated Fatty Acid | 0.330 |
| Trans Fatty Acid | 0.054 |

PUROWHEY[®]

9270 Hydrolyzed Instantized Whey Protein Isolate

PUROWHEY™ 9270 is a hydrolyzed, agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process and isolated via a proprietary fractionation process. The enzymatical hydrolysis produces a mixture of peptides and free amino acids for enhanced nutritional and functional benefits. With superior nutritive value, PUROWHEY™ 9270 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.

FEATURES / BENEFITS

- Low Bitterness
- Quick, Water Dispersion
- High Protein
- Low Fat and Lactose
- High Digestibility
- Heat Stable
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- GMO Free
- Kosher and Halal Approved
- EU Approved

APPLICATIONS

- Dry Mix Beverages
- Nutritional Fortification
- Medical Nutrition



PUROWHEY[®]

9270 Hydrolyzed Instantized Whey Protein Isolate

PUROWHEY™ 9270 is a spray-dried, cream-colored powder with a bland flavor profile. It is homogeneous, free, flowing and non-caking.

PACKAGING

20 kg heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outerkraft bag is recyclable. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Hydrolyzed Whey Protein Isolate
Soy Lecithin/ Sunflower Lecithin



PUROWHEY[®]

9270 Hydrolyzed Instantized Whey Protein Isolate

NUTRITIONAL VALUES

| COMPOSITION | TYPICAL |
|-----------------------|---------|
| Protein (% dry basis) | 91.0 |
| Protein (% as is) | 87.0 |
| Lactose (%) | 0.5 |
| Fat (%) | 1.6 |
| Moisture (%) | 4.0 |
| Ash (%) | 2.7 |
| pH | 6.7 |
| AN/TN | 6.4 |

| OTHER NUTRITIONAL INFORMATION | TYPICAL |
|--------------------------------|---------|
| Cholesterol (mg/100g) | 53 |
| Total Calories (Kcal/100g) | 375 |
| Biological Value (BV) | 104 |
| PDCAAS | 1 |
| Protein Efficiency Ratio (PER) | 3.2 |
| Net Protein Utilization (NPU) | 92 |
| Protein Digestibility | 95 |

| MICROBIOLOGY | SPECIFICATION |
|----------------------------------|---------------|
| APC (CFU/g) | 10,000 max |
| Coliforms (CFU/g) | <10 |
| E. Coli (CFU/g) | <3 |
| Salmonella (750g) | Negative |
| Yeast (CFU/g) | 50 max |
| Mold (CFU/g) | 50 max |
| Coagulase Positive Staph (CFU/g) | <10 |
| Listeria (25g) | Negative |

| MINERALS | TYPICAL |
|----------------------|---------|
| Sodium (mg/100g) | 900 |
| Calcium (mg/100g) | 135 |
| Potassium (mg/100g) | 200 |
| Phosphorus (mg/100g) | 190 |
| Magnesium (mg/100g) | 18 |
| Chloride (mg/100g) | 110 |
| Iron (mg/100g) | 0.3 |

PUROWHEY[®]

9270 Hydrolyzed Instantized Whey Protein Isolate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 5.2 |
| Arginine | 2.2 |
| Aspartic Acid | 9.3 |
| Cystine/Cysteine | 2.1 |
| Glutamic Acid | 16.5 |
| Glycine | 1.3 |
| Histidine | 1.3 |
| Hydroxyproline | <0.1 |
| Isoleucine* | 6.0 |
| Leucine* | 10.2 |
| Lysine* | 9.3 |
| Methionine* | 2.3 |
| Phenylalanine* | 2.7 |
| Proline | 5.6 |
| Serine | 4.1 |
| Threonine* | 6.2 |
| Tryptophan* | 1.7 |
| Tyrosine | 2.7 |
| Valine* | 5.0 |

* Essential Amino Acids Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|-------|
| Saturated Fatty Acid | 0.650 |
| Monounsaturated Fatty Acid | 0.340 |
| Polyunsaturated Fatty Acid | 0.330 |
| Trans Fatty Acid | 0.054 |

PUROWHEY[®]
THE SOURCE OF PURE PROTEIN

Manufactured by Pfeisinger GmbH.

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