



DARITEK™ HS

Heat Stable – Whey Protein Concentrate

Code 349

PRODUCT DESCRIPTION

A white to cream-colored, spray dried whey protein concentrate with heat stable properties and a protein content of 34%. Whey protein concentrate is produced by removing a portion of the smaller molecular weight milk minerals and lactose by ultrafiltration of sweet whey.

FUNCTIONALITY

Daritek™ HS is specially processed to remain stable during retort and aseptic processing conditions. Unlike other proteins, whey proteins remain soluble over a wide pH range from 2 to 10, which enhances their versatility as food ingredients. Daritek HS contains whey proteins that are high in protein quality, with a PER (protein efficiency ratio) that exceeds casein and soy protein. The mild dairy flavor of Daritek HS blends well with flavored nutritional beverages.

TYPICAL APPLICATIONS

Nutritional Beverages: Daritek HS remains soluble during aseptic and retort processing conditions making it a good protein source for nutritional beverages. It is well suited for meal replacements, diet drinks, smoothies, and infant formula. **Soups and sauces:** Retorted soups and sauces will retain their smooth, creamy texture with the addition of Daritek HS.

STORAGE CONDITIONS

Recommended storage conditions are temperatures less than 80°F (27°C) and relative humidity less than 65%. Extended storage in conditions above these limits may diminish the quality of the product or limit shelf life. Reduce storage duration under potentially adverse conditions.

RE-EVALUATION DATE

Eighteen months from date of manufacture.

*Heat Stability Test Method:

Prepare a 100 mls of an 8% Daritek HS solution. Rehydrate for one hour. Autoclave at 120°C for 10 minutes. Observe for no coagulated protein.

TECHNICAL DATA

Ingredient Listing: Whey Protein Concentrate (milk)

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	34.5	34.0 (min)
Lactose %	50.0	
Fat %	3.4	4.5 (max)
Minerals %	7.0	8.0 (max)
Moisture %	4.4	5.0 (max)
pH (10% solids)	6.9	6.0-7.5
Scorched Particles	7.5mg/25g	15.0mg/25g(max)

Microbiological Standards

Std Plate Count cfu/g	3,000	50,000 (max)
Coliform Count cfu/g	Negative	10 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	373
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Mineral Analysis

Magnesium mg/100g	100
Calcium mg/100g	517
Phosphorus mg/100g	527

Vitamin Analysis

Thiamine mg/100g	0.3
Riboflavin mg/100g	1.6
Niacin mg/100g	0.5

Physical Characteristics

Appearance	Free from lumps that do not break up under slight pressure
Flavor	Free from any foreign flavors and odors
Extraneous matter	Free from extraneous matter
Allergen classification	Dairy product - contains whey proteins and lactose