

# Dairy for Global Nutrition

## WHEY PROTEIN ISOLATE (WPI)

Basic guidelines for composition, physical and chemical aspects

### Product Definition

Whey protein isolate is obtained by removing sufficient non-protein constituents from pasteurized whey so that the finished dry product contains not less than 90% protein. WPI is produced by membrane separation processes or ion exchange.

### Storage

Store and ship in a cool, dry environment of less than 27°C and relative humidity less than 65%. Use within 9-12 months.

### Typical Composition\*

Protein	90.0%-92.0%
Lactose	0.5%-1.0%
Fat	0.5%-1.0%
Ash	2.0%-3.0%
Moisture	4.5%

### Physical and Chemical Aspects\*

Typical microbiological analysis	
Standard Plate Count	≤10-30,000/g
Coliform	≤10/g
E. coli	Negative/g
Salmonella	Negative/100g
Listeria	Negative
Coagulase-positive Staphylococci	Negative
Other characteristics	
Scorched particle content	7.5-15.0mg
Color	Cream
Flavor	Bland, clean

\*Please consult your U.S. supplier for detailed product specifications.

Source: *Reference Manual for U.S. Whey and Lactose Products*. Arlington, VA: U.S. Dairy Export Council, 2005. p33.

Send us your news, ideas, and feedback: [info@DairyForGlobalNutrition.org](mailto:info@DairyForGlobalNutrition.org)  
c/o U.S. Dairy Export Council, 2101 Wilson Blvd, Suite 400, Arlington, VA 22201 U.S.A.

# Dairy for Global Nutrition

This product has been inspected by the United States Department of Agriculture (USDA) and meets all applicable quality standards for food grade products according to USDA and U.S. Food and Drug Administration provisions.

Send us your news, ideas, and feedback: [info@DairyForGlobalNutrition.org](mailto:info@DairyForGlobalNutrition.org)  
c/o U.S. Dairy Export Council, 2101 Wilson Blvd, Suite 400, Arlington, VA 22201 U.S.A.