

# Avonlac<sup>®</sup> 282

1012140, 1109257, 1062343

Avonlac 282<sup>®</sup> is a whey protein concentrate made from fresh dairy whey via ultrafiltration and spray dried. It is instantized with soy lecithin, offering an excellent source of whey protein that delivers superior dispersion and mixing properties for various food and beverage applications.

Halal   Kosher   SQF   No Added rBST   SEDEX

## PRODUCT CHARACTERISTICS

- High water retention capacity
- Excellent nutritional value
- Excellent dispersibility
- Superior mixability and solubility

## PRODUCT APPLICATIONS

- Dry mixes
- RTM beverages
- Protein fortification
- Bakery products

## PACKAGING

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

## 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 2 years.

## SUGGESTED LABELING

Whey protein concentrate, soy lecithin

Allergen information: contains dairy and soy ingredients

**Avonlac<sup>®</sup> 282**  
**Technical Overview – 01/2021-1**

Information in this bulletin is believed to be accurate and is offered in good faith for the benefit of the customer. However, we cannot assume any guarantee against patent infringement, liabilities or risks involved from the use of these products, formulas and information. The information and / or opinions contained in this document may be changed at any time without notice.

**For further information please contact**  
**Glanbia Nutritionals:**  
**Tel: 844 303 7304**  
**[www.glanbianutritionals.com](http://www.glanbianutritionals.com)**

## NUTRITIONAL INFORMATION / 100G

Calories	397
Total Fat	6.8 g
Saturated Fat	3.9 g
Polyunsaturated Fat	0.9 g
Monounsaturated Fat	1.7 g
Trans Fatty Acid	0.3 g
Cholesterol	282 mg
Total Carbohydrate	5.7 g
Dietary Fiber	-
Sugars	5.7 g
Added Sugars	-
Protein, as is	78 g
Vitamin D	<0.5 mcg
Calcium	400 mg
Sodium	225 mg
Potassium	530 mg
Magnesium	60 mg
Iron	0.6 mg
Phosphorus	335 mg

## TYPICAL ANALYSIS AND LIMITS

CHEMICAL ANALYSIS	TYPICAL	LIMITS
PROTEIN AS IS	78.2%	>76%
FAT	6.8%	≤ 8.0%
PROTEIN IN DRY MATTER	82.1%	≥ 80%
ASH	2.4%	< 3.5%
MOISTURE	4.7%	< 5.0%

MICROBIOLOGICAL ANALYSIS	LIMITS
STANDARD PLATE COUNT	≤ 30,000 cfu/g
COLIFORM	< 10 cfu/g
YEAST AND MOLD	< 50 cfu/g
COAG POS STAPH	< 10 cfu/g
SALMONELLA	Negative/375 g

## TYPICAL PHYSICAL PROPERTIES

Color	White to Cream
Flavor	Milky, creamy
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	8.3	Phenylalanine	2.6
Threonine	5.4	Histidine	1.5
Serine	3.9	Lysine	6.9
Glutamic Acid	13.1	Arginine	2.2
Glycine	1.5	Proline	4.4
Alanine	3.8	Cystine	1.6
Valine	4.7	Methionine	1.6
Isoleucine	4.7	Tryptophan	1.4
Leucine	8.2	Tyrosine	2.3

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