



# Ingredients





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# Our cooperative

Agropur is the chosen dairy manufacturer of some of the most prominent food, beverage and nutrition brands in the world.

Founded in 1938, Agropur is a top 20 global dairy producer and exports to more than 50 countries. We are one of North America's largest whey protein manufacturers and produce more than 1 billion pounds of quality, award-winning cheese per year. Our seven US, SQF certified plants are partners with some of the world's most prominent brands. Vertically integrated, Agropur provides future-forward solutions in cheese and ingredients manufacturing.

Every day, we are helping food manufacturers deliver the best tasting, highest quality dairy products. Because better dairy means a better world.



## Agropur's core values

Agropur's five core values are embedded into our everyday and drive us to be the best possible provider for our customers and support system for our colleagues.

### **Boldness**

Demonstrating courage and creativity in a constantly changing world

### **Communication**

Sharing information to ensure informed decisions

### **Integrity**

Acting diligently and honestly

### **Excellence**

Transcending the rest to be the best

### **Collaboration**

Working together in a spirit of trust and cooperation





A photograph of two employees in a food processing facility. They are wearing white lab coats, hairnets, and safety glasses. The employee on the right is pointing at a digital display on a piece of stainless steel machinery. The background is filled with complex industrial equipment, including pipes, valves, and circular access ports. The word 'excellence' is overlaid in a large, light gray serif font across the top of the image.

# excellence

## Your quality ingredients partner

At Agropur, we continuously invest in our world-class facilities, quality and innovation programs, and most importantly, our people. All of our facilities are SQF certified, and our customers can be confident in our rigorous quality certification guidelines. We take pride in our strong industry relationships, sustainability efforts and sharp market insights. We'll partner with you every step of the way.



# Locations

## US headquarters

Appleton, Wisconsin, US

## Agropur Cooperative headquarters

Saint-Hubert, Québec, Canada





# Superior Ingredients. Innovative Solutions.





# Ingredients

Our expert team is equipped with the experience and technology you need for formulations that meet your unique production and nutritional requirements.

- » Consistent manufacturer of whey protein ingredients, including isolates, concentrates, hydrolysates, whey permeate and lactose
- » Innovative processing technology, resulting in the purest whey protein isolates on the market
- » Vast portfolio of specialty ingredients for product formulations ranging from infant formula to medical foods and protein supplements



**9500, 9510, 9511**  
whey protein isolate (WPI)

**Alpha 9000**  
alpha-lactalbumin

**GMP 9000**  
glycomacropeptide



**3, 9**  
whey protein hydrolysates



**Buttermilk powder**

**Lactose**

**Permeate**

**Premium deproteinized whey (PDPW)**

**Deproteinized whey (DPW)**

**Refined edible lactose**  
40, 100 & 200 mesh

**Skim milk powder**

**Instant skim milk powder**

**Sweet dairy whey**



**3400 HF**  
whey protein concentrate with high fat

**6000**  
whey protein phospholipid powder

**8000, 8010 & 8011**  
whey protein concentrate

**8000 HS**  
heat stable whey protein concentrate 80%

**9000 & 9010**  
whey protein isolate



# BiPRO® 9500/9510/9511

## whhey protein isolate 95% (WPI)

**BiPRO 9500** (whhey protein isolate) is a high purity, complete protein, produced from pasteurized whhey through our proprietary ion-exchange technology. The unique ion-exchange process selects mainly the proteins beta-lactoglobulin and alpha-lactalbumin, for isolation and spray drying.

### BENEFITS

- High solubility
- High gelation
- Stable over a wide range of pH
- Clean flavor and bland taste
- Fat free and lactose free
- Excellent nutritional value and excellent source of branched chain amino acids (BCAAs)
- Functional properties: gelation, foaming, emulsification and film formation

### APPLICATIONS

- Nutrition supplements
- Protein fortified beverages and snacks
- Infant formula

**BiPRO 9510 and BiPRO 9511** are the instantized versions of our branded high purity whhey protein isolate (BiPRO 9500) produced through our proprietary ion-exchange technology. BiPRO 9510 and BiPRO 9511 have soy or sunflower lecithin added during the drying process to improve dispersibility.

### BENEFITS

- Same nutritional benefits and functional properties as BiPRO 9500
- High dispersibility
- Rapid dissolution
- Clean flavor and bland taste
- Lactose free

### APPLICATIONS

- Sports nutrition protein powder
- High-quality instant dry beverage mixes
- Nutrition supplement

# BiPRO® Alpha 9000

## alpha-lactalbumin

**BiPRO Alpha 9000** is the purest isolated form of alpha-lactalbumin commercially available. Alpha-lactalbumin is the primary protein in human milk and is therefore extremely important for infant nutrition. BiPRO Alpha 9000 contains >90% alpha-lactalbumin of total protein and is free of lactose.

### BENEFITS

- Uniquely high in these amino acids:
  - > Tryptophan, a precursor to serotonin and melatonin that can improve sleep quality, relieve anxiety and depression
  - > Cysteine, a precursor to the most important anti-oxidant, glutathione
- Lactose and fat free

### APPLICATIONS

- Infant formula
- Medical foods (e.g., epilepsy)
- Nutritional and dietary supplements

# BiPRO® GMP 9000

## glycomacropeptide

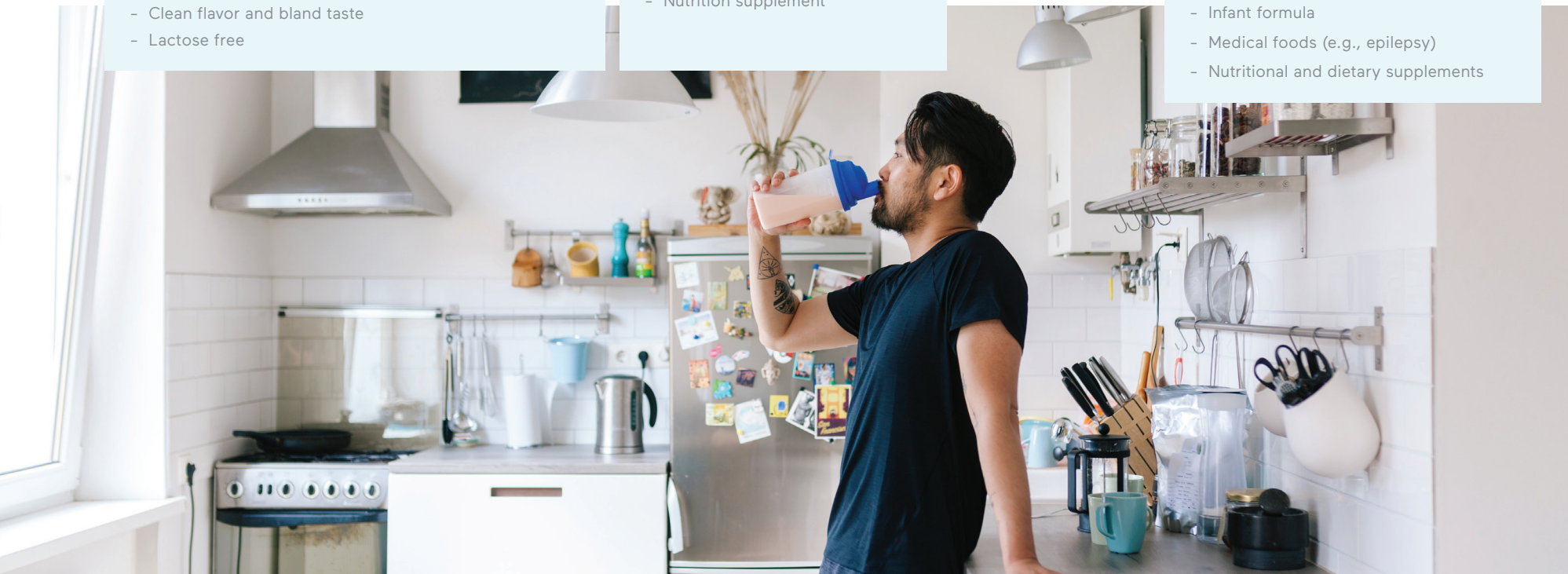
**Glycomacropeptide** (GMP, also called cGMP or CMP) is a phosphorylated and glycosylated peptide chain of 64 amino acids, derived from casein in milk. Agropur manufactures BiPRO GMP 9000 through isolation and purification using proprietary ion-exchange chromatography technology. The spray-dried protein powder is of high purity, enriched in GMP (>90% of total protein). As a purified ingredient, GMP exhibits several bioactive functions that can be used in a variety of medical food formulations.

### BENEFITS

- Highly purified source of Glycomacropeptide
- Extremely low in the amino acid phenylalanine (Phe)
- Bland, neutral taste
- Has been shown to have satiety effect and aid in weight management
- Role in tooth remineralization and dental plaque reduction
- GMP has demonstrated biological activities such as immune modulating, anti-inflammatory, prebiotic effects, and protection against bacteria and viruses

### APPLICATIONS

- Medical foods (e.g., PKU, IBD)
- Infant formula
- Nutraceutical supplements
- Weight management
- Oral care products



# BioZate®

## whey protein hydrolysates

The BioZate family, including BioZate 3 and BioZate 9, is a series of purified whey protein ingredients that are enzymatically hydrolyzed under controlled conditions to obtain a unique peptide profile and nutritional properties.

**BioZate 3** is a highly purified hydrolyzed whey protein isolate ingredient with protein content >90% (dry basis) and degree of hydrolysis >14%. It is ideal for partially hydrolyzed protein infant formula or medical formula because of its smaller peptide distribution, little residual casein or intact beta-lactoglobulin, and unique nutritional properties.

BENEFITS		APPLICATIONS
- Heat stable	- Lactose free	- Infant nutrition
- High degree of hydrolysis	- Clear in solution	- Medical nutrition
- Unique peptide profile helps reduce allergy risks		

**BioZate 9** is a whey protein isolate hydrolysate that allows for fortification to high levels of protein without significant levels of lactose, fat or minerals which can alter the nutrient profile or properties of formulated products. BioZate 9 is a nutritionally complete protein source with rapid digestibility converted from ion-exchange purified whey protein. Ion exchange yields the highest possible natural levels of branched chain amino acids BCAAs including leucine, the molecular trigger for muscle protein synthesis.

BENEFITS		APPLICATIONS
- Stable in ultra high temperature (UHT) processing	- Source of branched chain amino acids (BCAAs) for sports nutrition	- Medical nutrition
- Clear in solution	- Fully soluble; stable in neutral pH beverages	- Ready-to-mix beverages
- High-quality, complete protein	- Lactose and fat free	- Ready-to-drink beverages







# Crino<sup>®</sup>

## buttermilk powder

**Crino buttermilk powder** fits into a wide range of applications including bakery products, beverages, dry mixes, snack foods, and confections. Buttermilk powder is made by removing water from liquid buttermilk. Dry buttermilk is a light cream color powder with a clean, natural flavor.

Removing moisture from buttermilk curbs microbial growth and delivers a shelf life of six to nine months. Replacing fluid buttermilk with buttermilk powder makes transportation and storage easy.

Crino buttermilk powder acts as a flavor enhancer similar to salt, but without the high sodium, a positive for the nutrition label. Crino buttermilk powder also provides a source of dairy minerals like calcium and phosphorus, a natural coproduct of the production of WPC and WPI, for cost-effective functionality in a variety of food applications.

- BENEFITS**
- Increased shelf life
  - Solubility
  - Emulsification
  - Browning and color enhancement
  - Thickening
  - Foaming
  - Fat and water binding properties

- APPLICATIONS**
- Desserts
  - Baked goods
  - Beverages
  - Bakery
  - Savory mixes, soups and sauces

# Crino<sup>®</sup>

## lactose

**Crino lactose** is produced by crystallizing lactose from fresh sweet whey and then drying. The product may then be ground to various particle sizes.

Agropur’s Crino lactose is a versatile ingredient and delivers product value in a variety of applications, from browning in baked goods, to a carrier for flavors and colors and sweetness. Crino lactose can also be used as a standardizing agent

- BENEFITS**
- Brightens and preserves color
  - Browning agent
  - Clean and sweet flavor
  - Suited for blending and mixing

- APPLICATIONS**
- Source of dairy solids in snacks
  - Confectionery
  - Dry mixes
  - Browning and flavor in baked goods
  - Standardizing agent in dairy products
  - Flavor potentiator and bulking agent for soups and sauces

# Crino<sup>®</sup>

## permeate

**Crino permeate** is a high-lactose dairy ingredient produced through the removal of protein and minerals from sweet dairy whey.

This reduced-mineral whey permeate may be used as a bulking agent in food applications without creating an excessively salty taste.

- BENEFITS**
- Demineralized whey powder
  - Brightens and preserves color
  - Browning agent
  - Bulking agent
  - Clean, sweet dairy flavor
  - Cost effective
  - Suitable for blending and mixing

- APPLICATIONS**
- Source of dairy solids in snacks
  - Confectionery
  - Bulking agent in dry mixes
  - Browning and flavor in baked goods
  - Standardizing agent in dairy products
  - Flavor potentiator and bulking agent for soups and sauces

# Crino<sup>®</sup>

## premium deproteinized whey

Agropur is the world's leading producer of whey protein using ion-exchange separation. **Premium deproteinized whey (PDPW)** is the co-product of Agropur's ion-exchange whey protein isolate.

This unique process results in a highly functional whey permeate that's higher in protein content than membrane-derived permeates. This also results in reliability and a high-quality ingredient. Using PDPW in bakery applications results in a moist product with improved texture. This ingredient also offers excellent performance in ready-to-mix and ready-to-drink beverage applications.

### BENEFITS

- Brightens and preserves color
- Browning agent
- Bulking agent
- Clean, sweet dairy flavor
- Cost-effective method for sodium reduction
- Suitable for blending and mixing
- High protein content

### APPLICATIONS

- Source of dairy solids in snacks
- Confectionery
- Bulking agent in dry mixes
- Browning, flavor and salt reduction in baked goods
- Standardizing agent in dairy products
- Flavor potentiator and bulking agent for soups and sauces

# Crino<sup>®</sup>

## deproteinized whey (DPW)

**Crino deproteinized whey (DPW)** is a functional dairy ingredient manufactured by membrane filtration of fresh sweet whey. It can provide flavor enhancement across a broad spectrum of food and nutrition products. This affordable dairy ingredient enables significant cost savings in a variety of formulations. Within the dairy industry, deproteinized whey is often called whey permeate and currently appears on many ingredient labels under terms such as dairy solids or dairy powder according to regulations within a country.

### BENEFITS

- Brightens and preserves color
- Browning agent
- Bulking agent
- Clean, sweet dairy flavor
- Cost-effective method for sodium reduction
- Suitable for blending and mixing
- Natural minerals from milk

### APPLICATIONS

- Source of dairy solids in snacks
- Confectionery
- Bulking agent in dry mixes
- Browning, flavor and salt reduction in baked goods
- Standardizing agent in dairy products
- Flavor potentiator and bulking agent for soups and sauces

# Crino<sup>®</sup>

## refined edible lactose

**Crino refined edible lactose** is a versatile co-product of cheese and whey production formed by concentration, crystallization, refining and drying of whey permeate. The lactose crystals are ground into powders of various grain sizes.

### BENEFITS

- Improved color, flavor and texture of baked goods
- An economical source of dairy solids
- Adds body and bulk without an intense increase in sweetness
- Moisture retention
- Browning and color enhancement

### APPLICATIONS

- Confections
- Beverages
- Frozen desserts
- Baked goods
- Powdered mixes
- Flavorings
- Meats

# Crino<sup>®</sup>

## skim milk powder

**Crino skim milk powder** is the result of removing moisture from pasteurized nonfat milk, which is then spray-dried. The resulting powder contains not more than 1.5% milkfat and is a versatile and important ingredient in many food formulations.

### BENEFITS

- Improved color, flavor and texture of baked goods
- Solubility
- Emulsification
- Browning and color enhancement
- Fat and water binding properties

### APPLICATIONS

- Dressings and sauces
- Beverages
- Frozen desserts
- Baked goods
- Bread dough





# Crino<sup>®</sup>

## instant skim milk powder

**Crino instant skim milk powder (ISMP)** is obtained through an instant spray drying process which allows the milk powder to be easily reconstituted with water.

This product is available in two versions: regular or enriched. The enriched powder includes Vitamins A and D and meets Health Canada's regulations for retail products.

### BENEFITS

- Suited for blending and mixing
- Improved color, flavor and texture of baked goods

### APPLICATIONS

- Snacks
- Confectionery
- Dry mixes
- Baked goods
- Dairy products
- Soups and sauces

# Crino<sup>®</sup>

## sweet dairy whey

**Crino sweet dairy whey** comes from the drying of fresh, pasteurized whey, which is a co-product of cheese making. Crino sweet dairy whey is a source of lactose, protein, vitamins and minerals as well as a small amount of fat.

### BENEFITS

- Improved color, flavor and texture of baked goods
- An economical source of dairy solids
- Provides all essential amino acids and BCAAs
- Imparts dairy flavor

### APPLICATIONS

- Source of dairy solids and texture in snacks
- Ice cream and frozen desserts
- Nutrition bars
- Smoothies
- Confectionery
- Mixes
- Browning and flavor in baked goods
- Bulking agent in deli meats



# Crinolac<sup>®</sup>

## skim milk powder with vegetable oils

**Crinolac** products are spray-dried, skim milk-based ingredient that contains vegetable fat or maltodextrin. It is a low-heat powder with a fresh, clean dairy flavor. It can be used in different dairy applications where skim milk powder is used (mainly cheese and analog cheese production and dry blends).

### BENEFITS

- Economic ingredient to replace skim milk powder
- Good heat stability for heat process or UHT applications
- Good source of dairy solids for functionality
- Clean dairy taste and creamy mouthfeel
- Excellent solubility

### APPLICATIONS

- RTM beverage
- Cheese and cheese analog
- Ice cream
- Yogurt
- UHT dairy beverage

### FORMS AVAILABLE

- **Crinolac 95050 FC**  
skim milk powder, canola oil
- **Crinolac 95050 FP**  
skim milk powder, palm oil
- **Crinolac 95053**  
skim milk powder, maltodextrin

# ISO Chill<sup>®</sup>

## 3400 HF

### whey protein concentrate

**ISO Chill 3400 HF (high fat)** boosts protein content without a cost increase. Agropur's 34% whey protein with high fat (WPC 34) product can act as a bulking agent and has the beneficial properties of emulsification, foaming and thickening.

### BENEFITS

- Improved color, flavor and texture of baked goods
- Source of dairy solids
- Increases protein content
- Emulsification
- Browning and color enhancement
- Mixes easily and has a smooth texture
- Fat- and water-binding properties

### APPLICATIONS

- Nutrition products
- Dressings and sauces
- Beverages
- Frozen desserts
- Baked goods
- Confections
- Infant formula

# ISO Chill® 6000

## whey protein phospholipid concentrate

**ISO Chill 6000** is a spray-dried whey protein phospholipid powder, obtained from the microfiltration of liquid whey. The high lipid content and the rich phospholipid content provide this ingredient with unique functional properties.

### BENEFITS

- Provides richness of dairy products without the astringency of proteins
- Contributes to a smooth, silky texture in yogurt
- Adds stabilization of milk fat and reduces crystallization in ice cream
- Emulsification and reduce the amount of emulsifying salts in processed cheese products

### APPLICATIONS

- Bakery products
- Dry mixes
- Confectionery
- Frozen desserts
- Yogurt
- Beverages
- Processed cheese products

# ISO Chill® 8000

## whey protein concentrate

**ISO Chill 8000** is a premium whey protein concentrate (WPC) 80% powder, often chosen for its functional properties and nutritional contributions. The Agropur production process retains milk's inherent goodness through our proprietary cold microfiltration process as we gently extract the most nutrient-dense components.

**ISO Chill 8010 and 8011** are instant WPC with soy lecithin or sunflower lecithin to improve the dispensibility of the powder.

### BENEFITS

- Instantized and non-instantized forms with great solubility ideal for sports nutrition applications
- High-quality protein for fortification in snack products
- Good emulsifying functions
- Ideal for yogurt
- Foaming and egg replacement capabilities for baking

### APPLICATIONS

- Infant nutrition
- Beverages
- Sports nutrition
- Snack products
- Soups, salad dressing and sauces
- Yogurt
- Baking

# ISO Chill® 8000 HS

## heat stable WPC 80%

**ISO Chill 8000 HS** is a heat-stable spray-dried, cream-colored whey protein concentrate 80% (WPC 80) powder, made with cold filtration technology. Flexible to high heat production processes, ISO Chill 8000 HS contributes a favorable bland flavor profile and is homogeneous, free flowing, and non-caking. Agropur's heat-stable Whey Protein Concentrate (WPC 80) gives our high heat processing manufacturing customers the reassurance that their ingredient of choice can survive and thrive in aggressive processing methods.

### BENEFITS

- Solubility
- Heat stable
- Emulsification
- Gelation
- Thickening
- Foaming
- Fat- and water-binding properties

### APPLICATIONS

- Sports nutrition
- Wellness
- Nutritional supplements in infant formula
- Protein bars
- Bakery products
- Dry mixes
- Confectionery
- Frozen desserts
- Beverages

# ISO Chill® 9000 & 9010

## whey protein isolate WPI 90%

**ISO Chill 9000 (WPI)** is a superior ingredient processed by our proprietary cold-membrane filtration process. This particular WPI contains a full balance of bioactive whey proteins including immunoglobulin (IgG), lactoferrin (Lf) and glycomacropeptide (GMP). With its wide range of functionality, ISO Chill 9000 is designed for use in a variety of food and nutritional applications.

### BENEFITS

- Rich in all essential amino acids
- Contains bioactive whey proteins: IgG, Lf, and GMP
- Desirable foaming and emulsification properties

### APPLICATIONS

- Protein fortification for beverages
- Protein fortification for protein bars
- Complete source of protein for medical nutrition
- Emulsifying agent for dressings and sauces
- Protein fortification in baked goods

**ISO Chill 9010** is the instantized version of our ISO Chill 9000 whey protein isolate, with soy lecithin added. It is specifically designed to quickly dissolve in shaken or stirred drinks, being fully soluble over a wide pH range.



# Contact



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