

2 minutes application break

Protein standardisation

Facts

Origin Globally

Dates back 19th century

Ingredients Lactose or milk proteins

Adjusting the protein content of milk or other dairy products.

MixSing Vacuum



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Protein standardization is a process to ensure that a consistent amount of protein is present in a food product. It is commonly used in the dairy industry to standardize milk and other dairy products, such as cheese and yoghurt. The process involves adding or removing milk proteins, such as casein or whey, to achieve the desired protein level in the final product. This process is used to ensure that the product is consistent in quality and nutrition and that it meets legal and regulatory requirements.

The history of protein standardization can be traced back to the 19th century, when

new technologies, such as centrifuges and rennet, made it possible to separate milk into its parts. This allowed for standardized milk products like whole milk, skim milk, and cream. The process of protein standardization was further developed in the 20th century with the advent of new technologies, such as ultrafiltration, which made it possible to more accurately and efficiently remove or add milk proteins.

Protein standardization is an essential process in the dairy industry, as it allows for producing consistent and high-quality products. Ensuring the final product meets legal and regulatory requirements is also

important. For example, in the United States, the FDA has established minimum protein levels for dairy products like cheese and yoghurt. These minimum levels must be met for the product to be considered legal for sale.

Protein standardization is also used in other food industries, such as the meat and plant-based protein industry, to ensure the consistency of protein content and nutrition in the final product.