Lactalbumin

Lactalbumin is produced by precipitating whey proteins. Heat and changes in pH may be used to denature the whey proteins so that they aggregate and separate from the other whey constituents.

Lactalbumin is different from α-lactalbumin.

Proteins are not soluble because they have been denatured.

Although some products in the US are referred to as lactalbumin these products are different in composition and functionality than the product described here. Lactalbumin in this form is typically a European product and is not produced in the US.

Final product composition and functionality depends on:

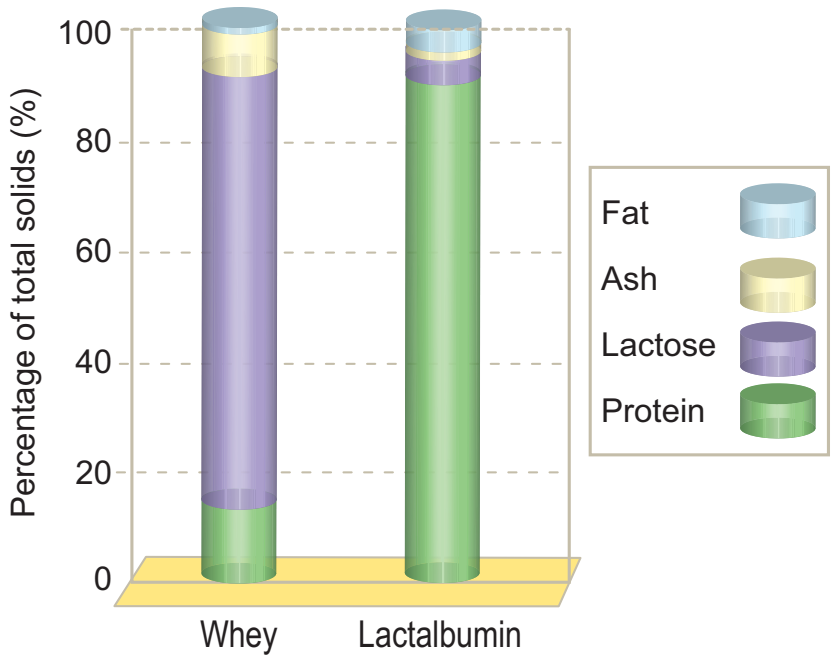
- Temperature/holding time
- pH
- Whey type
- Calcium concentration
- Dryer used

Regulations

- None, product not defined

Animal Feed Definition (Association of Animal Feed Control Officials) Dried Lactalbumin - is obtained from drying coagulated protein from whey. It contains a minimum of 80% crude protein on a moisture-free basis.

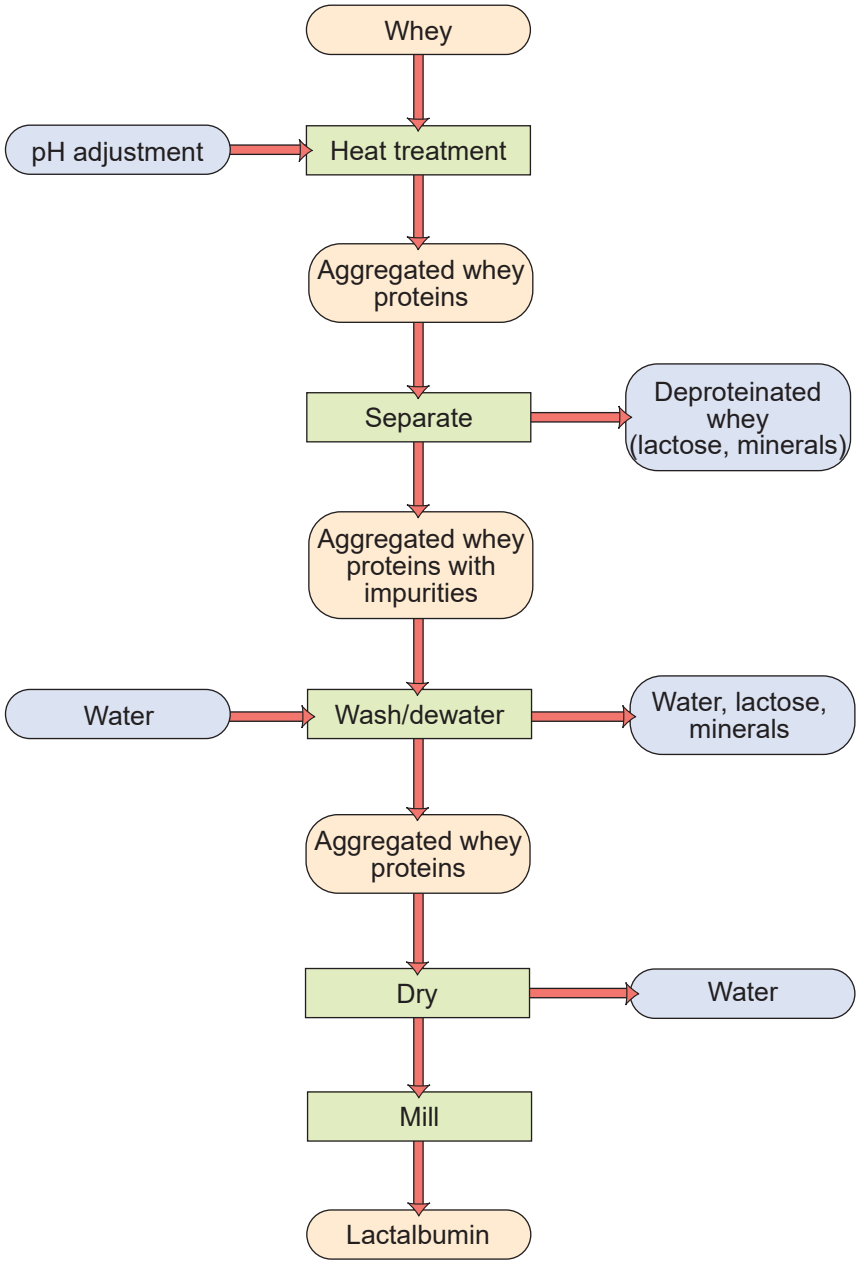
Lactalbumin composition



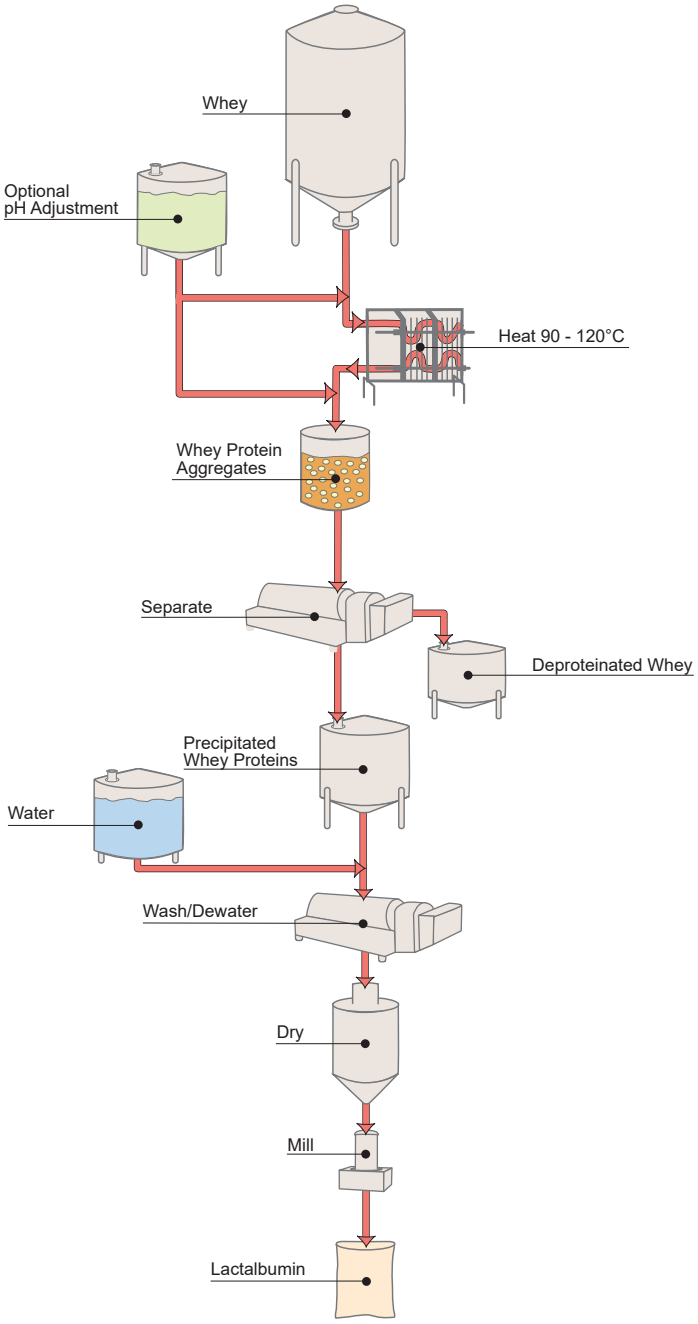
General composition of lactalbumin

Component	Lactalbumin
	--------- % ----------
Protein	85
Lactose	6
Ash	3
Fat	2
Moisture	4

General Process for Manufacture of Lactalbumin



Manufacture of Lactalbumin



Typical composition and characteristics

Lactalbumin

- Typical composition

Protein (db)	89%
Moisture	4%
Lactose	5%
Fat	2%
Ash	3%

- Characteristics
  not available
- Storage
  not available