Quick Guide to Choosing the Best Type of Whey

Product Category	Desired Function	Sweet Whey Powder	Acid Whey Powder	Reduced-Lactose Whey	Demineralized Whey	WPC-34	Hydrolyzed WPC-80	WPC-80	WPI	Lactose
Frozen Desserts	Emulsification					✓		✓	✓	
	Aeration					✓		✓	✓	
	Solubility	✓			✓	✓		✓	✓	
	Dairy flavor	✓			✓	✓				
	Water binding					✓		✓	✓	
	Fat replacement							✓	✓	
	Nutrition					✓		✓	✓	
Substitution Dairy Products	Solubility	✓	✓		✓	✓		✓	✓	
	Dairy flavor	✓			✓	✓				
	Emulsification					✓		✓	✓	
	Aeration					✓		✓	✓	
	Nutrition					✓		✓	✓	
Infant Formula	Nutrition				✓	✓	✓	✓	✓	✓
	Emulsification					✓	✓	✓	✓	
	Solubility				✓	✓	✓	✓	✓	✓
	Dairy flavor				✓	✓	✓	✓	✓	✓
Chopped Meats, Sausages & Surimi	Emulsification					✓		✓	✓	
	Water binding							✓	✓	
	Fat binding					✓		✓	✓	
	Solubility					✓		✓	✓	
	Initial low viscosity					✓		✓	✓	
	Gelling							✓	✓	
	Nutrition							✓	✓	
Salad Dressings	Acid stability	✓	✓		✓	✓		✓	✓	
	Emulsification					✓		✓	✓	
	Nutrition					✓		✓	✓	
	Dairy flavor	✓	✓		✓	✓				
Sauces, Soups & Gravies	Solubility	✓	✓	✓	✓	✓		✓	✓	
	Emulsification			✓		✓		✓	✓	
	Dairy flavor	✓	✓	✓	✓	✓				
	Water binding/viscosity	✓	✓			✓		✓	✓	
	Nutrition					✓		✓	✓	
Yogurt	Solubility				✓	✓		✓	✓	
	Dairy flavor				✓	✓				
	Water binding					✓		✓	✓	
	Nutrition					✓		✓	✓	

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http://144.92.196.21/pdf resources/whey/bestwhey.pdf

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Product Category	Desired Function	Sweet Whey Powder	Acid Whey Powder	Reduced-Lactose Whey	Demineralized Whey	WPC-34	Hydrolyzed WPC-80	WPC-80	WPI	Lactose
Bakery	Emulsification					✓		✓	✓	
	Heat setting							✓	✓	
	Color & flavor development	✓								✓
	Whipping							✓	✓	
	Water binding							✓	✓	
	Gluten modification	✓								
	Dairy flavor	✓				✓				✓
	Acid flavor		✓							
	Gelling				✓			✓	✓	
	Solubility					✓		✓	✓	
	Nutrition					✓		✓	✓	
Breads & Breading	Adhesion							✓	✓	
	Color & flavor development	✓				✓				✓
	Fat barrier							✓	✓	
Beverages	Solubility/colloidal stability				✓	✓	✓	✓	✓	
	Acid stability				✓	✓	✓	✓	✓	
	Thermal stability				✓	✓	✓	✓	✓	
	Water binding/viscosity				✓	✓	✓	✓	✓	
	Emulsification					✓	✓	✓	✓	
	Dairy flavor				✓	✓				
	Nutrition					✓	✓	✓	✓	
Cheese, Processed	Emulsification			✓		✓		✓	✓	
	Water binding					✓		✓	✓	
	Dairy flavor	✓		✓		✓				
	Nutrition					✓		✓	✓	
	Gelling							✓	✓	
Confectionery	Aeration				✓			✓	✓	
	Solubility					✓		✓	✓	✓
	Emulsification					✓		✓	✓	
	Gelling				✓			✓	✓	
	Crystallization	✓			✓					✓
	Color & flavor development	✓			✓					✓
	Dairy flavor	✓			✓	✓				
	Pan coating									✓
	Tabletting									✓
	Nutrition					✓		✓	✓	
Dry Mixes	Dispersibility	✓				✓		✓	✓	✓
	Non-hygroscopicity	✓				✓		✓	✓	✓
	Bulking agent	✓			✓	✓				✓