



# Avonol 235

## Acid Whey Protein Concentrate

Avonol 235 is a spray dried Whey Protein Concentrate which has been manufactured from fresh, ultra-filtered acid whey. It has excellent flavour and high gel properties making it suitable for use in a range of applications.

*Let's get technical*

### Key Features



#### EXCELLENT FUNCTIONALITY

Glanbia Ireland's Avonol 235 demonstrates excellent high gel properties, heat stability and solubility making it suitable for use in a range of applications.



#### DESIRABLE SENSORIAL EXPERIENCE

Avonol 235 provides a desirable viscosity and mouth feel. It also delivers an excellent fresh dairy flavour.



#### EXCELLENT NUTRITIONAL VALUE

Avonol 235 is naturally rich in essential amino acids, is high in protein and high in calcium.

### Glanbia Ireland Goodness Grows Here

Glanbia Ireland is an ingredient solutions partner to some of the world's leading companies and brands. At the forefront of ingredient technology, we offer a range of solutions to match the ever-changing demands of the food and nutrition industry and its consumers. With quality dairy and grains sourced from 5,000 Irish family farms, combined with advanced market research and insights, our unique platform offers fully traceable and sustainably produced natural solutions to help our customers stay ahead of the curve.

Due to its highly functional properties, Avonol 235 can be used in a wide variety of applications.



Soups



Sauces



Yoghurt



White Cheese



Bakery



Ice Cream

# Key functional benefits of Avonol 235



## High Gel

Due to its high levels of calcium and natural emulsifiers, Avonol 235 has excellent high gelling properties.

Applications using Avonol 235 display excellent viscosity and mouthfeel.



## Water Holding Capacity

For yogurt manufacture, the proteins ability to hold water is important as this controls the levels of syneresis over shelf life. Syneresis is defined as the whey liquid separation from the gel matrix, visible on the surface of the yogurt.

The addition of Avonol 235 was comparable to traditional ingredients used in yogurt manufacture while displaying excellent textural and sensory properties.



## Solubility

Solubility is an important feature for dairy proteins. Poorly soluble proteins can cause processing difficulties.

Avonol 235 has excellent rehydration properties which makes it highly Functional and it performs well for manufacturing in industrial use.

## Example solution: Family style yogurt

Avonol 235 can deliver excellent body, smoothness and texture in yogurts.



Ingredients	%
Skim milk	98.7
<b>(Avonol WPC35)</b>	<b>1.3</b>
Culture*	500U/2500L

\*Based on culture supplier recommendation

Typical Nutritional Information	Per 100g
Energy (kcal)	42
Fat (g)	0.5
Carbohydrate (g)	5.4
of which sugars (g)	5.4
Protein (g)	3.9
Calcium (mg)	135

Our acid whey is naturally high in vitamins and minerals. It is low in fat and contains high quality dairy protein, dairy proteins are complete, meaning they contain all essential amino acids that are needed for a healthy diet.

### Nutritional composition of Avonol 235 per 100g

Nutrition	
Protein (g)	34.5
Fat (g)	2.5
Calcium (mg)	1286
Potassium (ug)	2026

# Our unique dairy system



## Grass fed cows

Outdoor grazing on nutritious grass for most of the year



## Cleanest air in Europe

Urban outdoor air pollution index



## Island location

On the edge of the Atlantic Ocean with plentiful rain



## Product quality

Multiple checkpoints from farm to factory



## Food authenticity

Produced honestly by safe family farms



## Clean label

Non-GMO, hormone-free, Kosher & Halal



## Cow & milk traceability

From grassland to customer



## Trusted partner

Supporting leading global brands

## Our R&D function



### The innovation hub

Our Innovation Hub houses world class facilities enabling us to bring our concepts to life.



### Leading the way in process and technology

Functionalising and developing ingredients whilst always maintaining nutritional integrity.



### Our external ecosystem

Our extensive network of external partners ensures we are agile.



### Developed by our experts

Our team of experts passionately researching the worlds of dairy and plant.



### Providing superior nutrition

At Glanbia Ireland the foundations of nutrition are built on dairy and plant. Our ethos: "Good for You, Good for the Planet".

## Get in Touch

To find out more about how Glanbia Ireland can support you in developing your solutions, please contact us directly.

**Email:** [solutions@glanbia.ie](mailto:solutions@glanbia.ie)

**[www.glanbiairelandingredients.com](http://www.glanbiairelandingredients.com)**

**[LinkedIn.com/company/glanbia-ingredients-ireland](https://www.linkedin.com/company/glanbia-ingredients-ireland)**



The information contained on this bulletin is for B2B customers', suppliers' and distributors' for information purposes only and not the final consumer. It is the responsibility of the food business producing products using our ingredients to verify that any product claims are compliant with the regulations in the country of sale. 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.