



Ingredients





index

06

Who we are

10

Locations

16

Ingredients

28

Contact

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



excellence

The background image shows two people in a cleanroom environment. They are wearing white lab coats, hairnets, and safety glasses. They are standing in front of large, stainless steel industrial machinery with various pipes, valves, and circular access points. The word 'excellence' is overlaid in a large, light-colored serif font across the top of the image.

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

CANADA

- 11 fluid milk / fresh plants
- 6 cheese plants
- 2 fine cheese plants
- 2 ingredients plants
- 2 ice cream plants
- ✿ Canadian Head Office

UNITED STATES

- 7 plants
- ✿ US Head Office

Canada

BRITISH COLUMBIA

ALBERTA

MANITOBA

SASKATCHEWAN

ONTARIO

NEW-FOUNDLAND

QUEBEC

NEW BRUNSWICK

NOVA SCOTIA

United States

Global offices

- Eden Prairie, MN
- Geneva, Switzerland
- Santiago de Querétaro, Mexico
- Shanghai, China
- Singapore

Distribution Centers

- Grand Chute, WI
- Jerome, ID
- Savage, MN
- Sioux Falls, SD

Global warehouses

- Rotterdam, Netherlands

US headquarters

Agropur Cooperative headquarters

Appleton, Wisconsin, US

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

whey protein isolate 95% (WPI)

BiPRO 9500 (whey protein isolate) is a high purity, complete protein, produced from pasteurized whey 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 whey 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

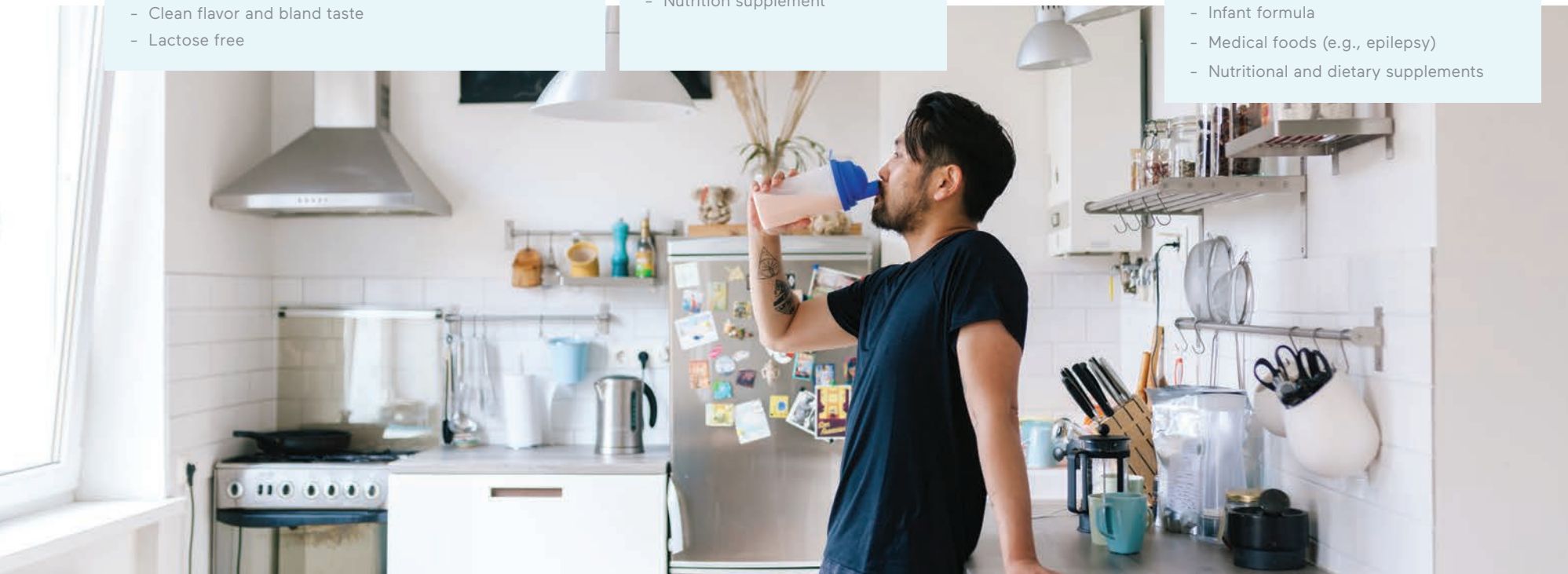
Glycomacropeptide (GMP, also called cGMP or CMP) is a phosphorylated and glycosylated peptide chain of 64 amino acids, derived from casein in milk. Agropur manufactures BiPRO GMP 9000 through isolation and purification using proprietary ion-exchange chromatography technology. The spray-dried protein 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

- Heat stable
- High degree of hydrolysis
- Unique peptide profile helps reduce allergy risks
- Lactose free
- Clear in solution

APPLICATIONS

- Infant nutrition
- Medical nutrition

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

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

APPLICATIONS

- Medical nutrition
- Ready-to-mix beverages
- Ready-to-drink beverages





Crino[®] 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[®] 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[®] 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[®] 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[®] 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[®] 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[®] 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[®]

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[®]

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[®]

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[®]

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.

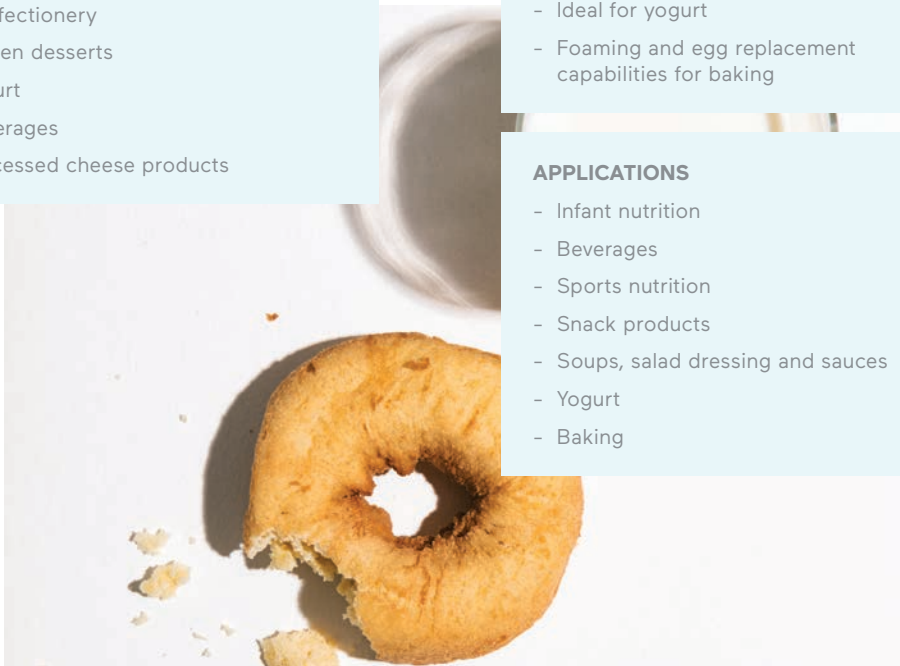
BENEFITS

- 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



US Headquarters

3500 E. Destination Drive
Appleton, WI 54915 USA
T : (920) 944-0990
ingredients@agropur.com

Agropur Dairy Cooperative Headquarters

4800 Rue Armand-Frappier
Saint-Hubert, QC, J3Z 1G5, Canada
T : (450) 878-2333



Better Dairy. Better World.

agropur.com/us/ingredients | ingredients@agropur.com