

ProFactor V vs. Egg White Albumin

AMINO ACID COMPARISON: ProFactor V AND EGG ALBUMIN		
Amino Acid	Egg Albumin Adjusted to /100g Protein	ProFactor V Adjusted to /100g Protein
Alanine	5.49	4.89
Arginine	4.54	4.83
Aspartic Acid	6.09	9.62
Cystine	1.88	4.04
Glutamic Acid	10.89	14.22
Glycine	2.89	2.46
Histidine	1.67	3.00
Isoleucine	5.0	2.23
Leucine	6.80	9.33
Lysine	4.64	9.55
Methionine	3.01	0.89
Phenylalanine	4.94	4.68
Proline	2.92	3.57
Hydroxyproline	-	0.00
Serine	6.07	5.28
Threonine	3.41	5.66
Tryptophan	1.18	0.98
Tyrosine	3.21	4.01
Valine	6.02	5.46

- The larger (66 kD) albumin molecule found in ProFactor V is digested slower than the smaller egg albumin molecule (45 kD) allowing for a more complete amino acid utilization.
- The proprietary cold process used to manufacture ProFactor V maintains the bioactivity of growth factors found naturally in plasma.
- ProFactor V contains a minimum level of immunoglobulins (>10%). These naturally occurring proteins work to reduce inflammation in the GI tract for better overall digestive health.

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ProFactor V

The New **PROTEIN SOURCE**



ProFactor V

Proliant Health and Biologicals is pleased to announce the launch of a new protein ingredient - **ProFactor V**. ProFactor V is a high quality bovine albumin concentrate that provides functional foods with a comprehensive protein source. Proliant's proprietary manufacturing process ensures that the biological activity of the albumin protein molecule is sustained. ProFactor V boasts an 80% protein concentration and a more complete amino acid profile than whey and egg white albumin. The protein also maintains a 10% level of immunoglobulins (IgG) for digestive health.

Name

- **Pro**–Protein
- **Factor**–Growth factors that are found in the product
- **V**–Manufacturing process used in production (Cohn Fraction V)

Physical Characteristics

- Cream Color
- Neutral Taste
- Neutral Odor
- Agglomerated to increase solubility

Packaging/Label/Stability

- Packaging: 25 kg fiber drums
- Label: Albumin concentrate; Beef Albumin
- Stability: 2 year shelf life

Applications

- Sports Nutrition
- Functional Food/Beverages
- Food/Meat additive
- Protein enhanced snacks
- Bars

NUTRITIONAL PROFILE (g/100g of Protein)

	Typical %
Protein	81
Albumin	>70
IgG	10
Moisture	5
Carbohydrates	<0.1
Fructose	<0.1
Lactose	<0.1
Dietary fiber	<0.1
Total fat	1.5
Saturated fat	0.6
Cholesterol (mg/100g)	0
Total Calories (K Cal/100g)	337

MINERALS (MG/100G)*

Chloride	83
Magnesium	75
Phosphorus	1838
Potassium	37
Sodium	1280

*Calculations are based on the average of > 4 lots

AMINO ACID PROFILE (G/100G OF PROTEIN)

	Typical (g)
Alanine	4.89
Arginine	4.83
Aspartic Acid	9.62
Cystine	4.04
Glutamic Acid	14.22
Glycine	2.46
Histidine	3.00
Isoleucine	2.23
Leucine	9.33
Lysine	9.55
Methionine	0.89
Phenylalanine	4.68
Proline	3.57
Hydroxyproline	0.00
Serine	5.28
Threonine	5.66
Tryptophan	0.98
Tyrosine	4.01
Valine	5.46

AMINO ACID COMPARISON: ProFactor V AND WPC 80

Amino Acid	Whey Adjusted to /100g Protein	ProFactor V Adjusted to /100g Protein
Threonine	5.16	5.66
Valine	5.11	5.46
Leucine	8.59	9.33
Tyrosine (+Phe)	2.82	4.01
Phenylalanine	3.23	4.68
Lysine	9.11	9.55
Histidine	1.83	3.00
Arginine	4.22	4.83
Cystine	1.35	4.04