Product Features

- Differentiate in the sports nutrition category
- Good, clean flavor with fewer “off” notes
- Slow, sustained release of amino acids
- High leucine levels for muscle protein synthesis
- Superior digestibility compared to other dairy proteins
- Reduce product variability and cost
- Reduce number of ingredients, resulting in cost savings

Consumer Benefits

- Clean, neutral taste
- High protein composition
- Satiating
- Familiar, well-understood ingredient on label – appears as Microfiltered Milk Protein
- Easily digestible
- Calcium-rich

Innovation Collaboration

At Leprino Nutrition, innovation is a mindset that is at the heart of what we do for our customers. More than a trusted dairy ingredient supplier, Leprino Nutrition is a true partner in innovation to our customers. We invite customers to work with our Innovation Studio™ application experts to incorporate our Native MCC into their brand formulations.

Market Insight

Consumer demand for clean, minimally-processed ingredients from local sources continues to expand, especially among younger generations. Millennials and Gen Z value authenticity and transparency from the food and beverage brands they select.
Product Profile
Our Native MCC is undenatured casein with a clean flavor and superior nutritional and functional properties. This high-quality milk protein powder is derived from fresh Grade A skim milk through a microfiltration process with no chemicals or bleaching. The intact micelle structure provides excellent emulsification properties while being exceptionally heat stable.

Our Native MCC offers a casein-to-whey protein ratio of 95:5

Physical Characteristics
• Very light cream color
• Free-flowing powder
• Neutral taste and aroma

Product Functionality
• Excellent heat stability and solubility
• Superior natural emulsification
• Rich in calcium, potassium, and phosphorus

Packaging
• 20 kg / 44 lb. multi-wall paper bags
• 598.7 kg / 1,320 lb. totes, suitable for export

Storage
• Store in a cool dry warehouse below 80° F/27° C with relative humidity below 75%.
• Shelf life: 2 years from manufacture date

Additional Product Applications
• Processed cheese
• Coffee creamer
• Yogurt
• Sports nutrition products (powders, bars)

Native Micellar Casein Offers Superior Digestibility
Digestible indispensable amino acid scores (DIAAS) determines amino acid digestibility — a measure of the amounts of amino acids absorbed by the body.
• Widely becoming recognized as the new measurement standard
• The higher the number, the higher the rate of gut absorption of amino acids

Native MCC Superior Digestability

<table>
<thead>
<tr>
<th>Protein Product</th>
<th>DIAAS</th>
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<tbody>
<tr>
<td>Leprino Native Micellar Casein</td>
<td>111.3</td>
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<tr>
<td>Calcium Caseinate</td>
<td>105.3</td>
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<tr>
<td>Milk Protein Isolate</td>
<td>100.9</td>
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<tr>
<td>Leprino Mozz WPI</td>
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<tr>
<td>Cheddar WPI</td>
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<tr>
<td>Sodium Caseinate</td>
<td>96.6</td>
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Test Source: In-vitro study conducted by TNO in October 2017

Certifications
- Halal Certified
- Kosher OU-D Dairy Certified