



PROTOM PW THE FIRST NUTRITIONAL INGREDIENT FROM MILK WHEY.

Protom PW of the Tomasoni Dairy is the first nutritional ingredient extracted from milk whey present on the Italian market. Appraised since the times of the ancient Egyptians and Romans, whey proteins today are widely used by commercial and farmhouse industries, particularly in the dietetic, sport and health sectors – because they bring new performances to the products or they improve existing ones.

AN INNOVATIVE FORMULA

Protom PW is obtained via new technologies of micro-filtration and ultra-filtration of the whey proteins. A combination of passages through filter membranes to remove any residual fats and micro-organisms allowing only soluble proteins to filter through. The result is a concentrated protein fraction without lactose: it works more efficiently on the critical properties of the food, and the absence of lactose avoids problems arising during the production of certain products.

MORE QUALITY, MORE ENERGY, MORE WELLBEING.

Protom PW:

- **Strengthens the sensory characteristics of the products:** controlling the structural properties delays the formation of humidity, preserving intact and enhancing the organoleptic qualities.
- **Gives health benefits:** substitutes hydrogenated vegetable fats, improves digestibility, regulates metabolism and improves the immune system, it has antioxidant powers thanks to Cysteine and CLA (conjugated linolenic acid).
- The proteins have a high biological value and are the source of energy for growth and physical activity.



www.protompw.it