



EWPA document on Whey Protein Isolate (WPI)

Background information:

The following document has been developed by European Whey Processors Association (EWPA) members and provides the EU whey processors industry view on what the typical Whey Protein Isolate (WPI) is as well as its established typical composition. The document can be used by the EWPA members reactively towards national authorities and customers when facing questions on the possible Novel Food qualification of the product¹. The EWPA members' view is that a standard Whey Protein Isolate (WPI) is not to be considered as novel food in the context of the Regulation (EU) 2015/2283 on novel foods².

Whey Protein Isolate (WPI) is manufactured from bovine milk or whey by reduction of sufficient casein, lactose, fat, ash and moisture constituents (WPI can be typically manufactured by membrane filtration and chromatography processes), so that the finished dry product contains not less than 90% protein on a dry matter basis and the major whey proteins are not significantly altered outside seasonal and process variabilities.

Classification	EU WPI ratios	Methods of Analysis
Protein*	Min. 90% on dry basis	Protein (N*6.38) as is (%) Kjeldahl ISO 8968-1 IDF 20-1
Lactose	Max. 5.5%	ISO 5765-1/2 IDF 79-1/2
Fat	Max 1.5% ³	ISO 1736 IDF 9
Ash	Max 5.0%	NMKL 173 DIN 10477
Total Moisture	Max. 6.0%	ISO 5537 IDF 26

¹ Disclaimer: Products not falling into the proposed typical EU WPI composition criteria have not been assessed by EWPA in the context of the Novel Food qualification, hence individual Novel Food assessment needs to be carried out.

² REGULATION (EU) 2015/2283 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 November 2015 on novel foods, amending Regulation (EU) No 1169/2011 of the European Parliament and of the Council and repealing Regulation (EC) No 258/97 of the European Parliament and of the Council and Commission Regulation (EC) No 1852/2001 ([link](#))

³ Instantised WPI may result in a higher fat level