The BevWise line of protein solutions for ready-to-drink beverages just keeps getting better with the addition of BevWise A-120W.
BevWise Ingredients Optimize the Flavor and Protein Content of RTD Beverages.

Each BevWise ingredient solution is specifically formulated to perform at a particular pH level, from high acid to neutral. Formatted to maintain its nutritional integrity across a wide range of processing methods, BevWise gives your RTD beverages the functionality and performance they need to stand out in the marketplace.

The BevWise Series

**A-100 SERIES**
for high-acid RTDs

- **INGREDIENTS**
  - Pre-acidified WPI BevWise A-100W
  - Pre-acidified WPI BevWise A-120W
- **PROFILE**
  - pH ~3
  - Clear beverages
- **FLAVOR**
  - Less astringency
- **BENEFITS**
  - Better dispersion
  - Reduced processing time/cost
  - Better clarity and stability
  - Clean label option available

**I-300 SERIES**
for intermediate RTDs

- **INGREDIENT**
  - Pre-acidified WPI BevWise I-300W
- **PROFILE**
  - pH ~4
  - Smoothies
- **FLAVOR**
  - Less astringency
- **BENEFITS**
  - Reduces burn on, fouling
  - Longer product runs
  - Reduced processing time/cost

**N-500 SERIES**
for neutral pH RTDs

- **INGREDIENT**
  - WPI BevWise N-500W
- **PROFILE**
  - pH neutral
  - Dairy-based beverages
- **FLAVOR**
  - Less astringency
- **BENEFITS**
  - High heat processing
  - UHT

NutraSol® (milk protein) and Thermax® (heat stable and hydrolyzed whey proteins) offer similar characteristics to BevWise N-500 Series products, depending on the application. Ask for details.

Additional BevWise protein products are available upon request.

New!

**Introducing BevWise A-120W**

BevWise A-120W is a patented whey protein isolate system that offers a clean label solution for optimal protein content, flavor expression and clarity in high-acid beverages. BevWise A-120W is pre-acidified with citric acid which makes it an excellent clean label protein solution and a perfect ingredient choice for discerning consumers.

**New BevWise A-120W Benefits**

- Less foaming
- Clean label
- Optimal protein delivery
- Superior nutritional integrity
- Reduced process time
- Reduced cost
- Better dispersion
- Better clarity
- Better stability
- Excellent flavor