

Protein Binders

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This clarification came at a time when certain players are adding protein binders to offer **thicker texture in dairy products** such as curd.

About Protein Binders

- These biological agents have emerged as an important and required class of ingredients to manufacture a wide range of **new food products, especially semi-solid or solid foods**.
- These are known to **affect the digestibility of the protein** bound and thus can affect the biological and nutritive value of milk proteins.
- Protein binding also influences the bioavailability and distribution of active compounds.

What is Milk Protein?

- It is a good source of **essential amino acids**.
- They are **easily digestible** and do not contain any **anti-nutritional factors** like many plant-based proteins.

Key facts about FSSAI

- It is a **statutory body** established under the **Food Safety and Standards Act, 2006** (FSS Act).
 - FSS Act, of 2006 consolidated various acts & orders that had earlier handled food-related issues in various Ministries and Departments.
 - **Nodal ministry:** Ministry of Health & Family Welfare.
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Q1:What are Proteins?

Proteins are large, complex molecules that are fundamental to the structure and functioning of all living organisms. They are composed of chains of smaller units called amino acids, which are linked together in specific sequences. Proteins serve a wide variety of critical roles in biological systems.

Source: FSSAI clarifies addition of protein binders in dairy products is not permitted

Source: <https://vajiramandravi.com/current-affairs/protein-binders-2/>

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