Glycomacropeptide (GMP, also called cGMP or CMP) is a phosphorylated and glycosylated peptide chain of 64 amino acids, derived from casein in bovine milk. This “protein” is released into whey during cheesemaking by the enzymatic action of chymosin (rennet). It is normally found in most whey protein isolates and concentrates but is not isolated in a highly purified form. In its purified form, GMP is completely devoid of the amino acid phenylalanine. Since phenylalanine levels need to be controlled in diets of patients managing phenylketonuria (PKU), GMP has been successfully used in PKU medical foods. As a purified ingredient, GMP exhibits several other bioactive functions that are suitable beyond PKU application.
Unique features of BiPRO® GMP 9000

- Natural peptide from milk
- Commercially formulated in medical foods
- Functions supported by scientific evidence
- High protein content and purity
- Easy to formulate
- Extremely low in phenylalanine
- Advanced processing technology: Ion exchange
- Lactose free

BiPRO® GMP 9000 Application Opportunities

- **Beverage**
  - GMP is stable in pasteurized and UHT shelf-stable drinks
- **RTM Nutritional Powders**
  - Easy to formulate
- **Snacks and Bars**
  - Easy to use in formulation
- **Functional and Medical Foods**

References


