Bare Blends – German Whey Protein Isolate (WPI) Information Sheet

Overview

Due to temporarily limited availability of New Zealand grass-fed Whey Protein Isolate (WPI), we have released an alternate batch using **premium grass-fed German WPI**. This ensures consistent supply of Raw Cacao WPI without compromising product quality, flavour, or formulation.

This German WPI version is a like-for-like substitute:

- Identical formula to our standard NZ WPI
- Grass-fed whey protein isolate
- Contains sunflower lecithin, just like the NZ version
- Same flavour profile and ingredients
- The only change is the country of origin of the whey protein isolate

There may be **small natural variances in nutritional values (typically within 10–15%)**, which is expected when switching between high-quality dairy sources. These variances fall well within regulatory tolerances and do not affect the performance or purity of the blend.

Ingredients

Grass-Fed Whey Protein Isolate (88%) (Milk), Emulsifier (Non-GMO Sunflower Lecithin), *Raw Cacao, Vanilla Bean, *Stevia Leaf Extract. *Certified Organic

Nutritional Information

Serving size: 30 g (4 level tbsp)

Nutrition Table

Nutrient	Per 30 g	Per 100 g
Energy (kJ)	483	1620
Energy (kcal)	116	388
Protein (g)	23.4	78.1
Fat – Total (g)	0.9	3.0
Fat – Saturated (g)	0.3	0.9
Carbohydrates – Total (g)	2.4	8.2
Carbohydrates – Sugars (g)	0.8	2.8
Dietary Fibre	1.5	5.1
Sodium (mg)	44	148
Gluten (mg)	0.0	0.0

About the Variance

Because the raw WPI material is sourced from a different region, minor natural differences in:

- protein concentration
- mineral content carbohydrate trace levels
- residual fat levels

These variations are typically **within 10–15**%, are fully compliant with FSANZ ranges, and do **not** reflect any change in formula, quality, or intended nutritional performance.

Quality & Consistency

- Both NZ and German WPIs are grass-fed, hormone-free, and antibiotic-free.
 Both undergo low-temperature cross-flow filtration for purity and maximum bioavailability.
- No changes to flavouring, sweeteners, cacao, or recipe.
- Customers should expect the same taste, solubility, and experience as the standard Raw Cacao WPI.

Why You're Seeing a New Label

Because this batch uses **German WPI**, the label reflects the new country of origin for compliance purposes.

This is a **temporary variation**, though we may continue dual-sourcing to maintain stable supply.