


Hilmar™ 8360 Whey Protein Hydrolysate Instantized

Hilmar™ 8360 is an instantized 80% whey protein hydrolysate designed for supplements, sports nutritional applications and medical nutritionals. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. The concentrate is then enzymatically hydrolyzed to produce a mixture of peptides and free amino acids for enhanced nutritional benefits. Hilmar™ 8360 is further agglomerated and surface treated for added functional benefits.

FEATURES / BENEFITS

- Excellent Dispersibility
- High Digestibility
- Heat Stable
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- GMO Free
- Kosher  and Halal Approved
- EU Approved

APPLICATIONS

- Powdered Mixes
- RTD Beverages
- Acid Beverages
- Protein Bars
- Nutritional Fortification
- Medical Nutrition

NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	80.5	80.0 min
Protein (% as is)	77.0	76.3 min
Lactose (%)	3.0	7.0 max
Fat (%)	5.8	7.0 max
Moisture (%)	3.5	5.5 max
Ash (%)	5.0	6.0 max

Microbiology	Typical	Specification
SPC (cfu/g)	<1,000	10,000 max
Coliforms (MPN/g)	<3	<10 max
<i>E. Coli</i> (MPN/g)	<3	<3 max
Salmonella (25g)	Negative	Negative
Yeast (cfu/g)	<10	50 max
Mold (cfu/g)	<10	50 max

Other Nutritional Information	Typical
Cholesterol (mg/100g)	204
Total Calories (Kcal/100g)	386
Biological Value (BV)	104
PDCAAS	1
Protein Efficiency Ratio (PER)	3.2
Net Protein Utilization (NPU)	92
Protein Digestibility	95

MINERALS

	Typical
Sodium (mg/100g)	650
Calcium (mg/100g)	510
Potassium (mg/100g)	1,250
Phosphorus (mg/100g)	450
Magnesium (mg/100g)	60
Chloride (mg/100g)	130
Iron (mg/100g)	1



Hilmar™ 8360 Whey Protein Hydrolysate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.6
Arginine	2.5
Aspartic Acid	8.6
Cystine/Cysteine	1.7
Glutamic Acid	13.4
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	4.8
Leucine*□	9.0
Lysine*	7.2
Methionine*	1.7
Phenylalanine*	2.6
Proline	5.7
Serine	4.8
Threonine*	5.0
Tryptophan*	1.3
Tyrosine	2.3
Valine*□	4.5

* Essential Amino Acids □ Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

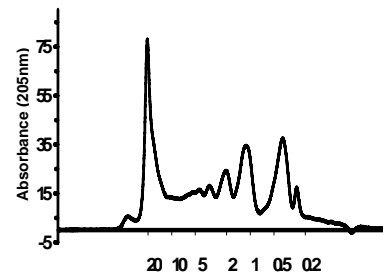
Fatty acids represented as g/100g of product

Saturated Fatty Acid	2.23
Monounsaturated Fatty Acid	1.20
Polyunsaturated Fatty Acid	0.87
Trans Fatty Acid	0.14

MOLECULAR WEIGHT DISTRIBUTION AND PEPTIDE PROFILE

		Typical
AN/TN		12.5%
Daltons		%
>20,000		17.0
5,000-20,000		15.6
1,000-5,000		26.7
<1,000		40.5

PEPTIDE PROFILE



PHYSICAL CHARACTERISTICS

Hilmar™ 8360 is a spray-dried, cream-colored powder. It is homogeneous, free flowing and non-caking.

PACKAGING

44.09 lb. (20 kg) heat-sealed, multi-wall kraft bag with inner polyethylene bag liner. Twenty-four bags per pallet.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture. Shelf life will be enhanced through ideal storage conditions, which include temperatures below 25° C, 75% relative humidity, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Whey Protein Hydrolysate
Soy Lecithin

ORDERING INFORMATION

PART CODE	FOB
200012	Hilmar, CA USA

This information is presented for consideration in the belief that it is accurate and reliable, however, no warranty, either expressed or implied, is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees, expressed or implied, nor as a condition of sale.

Hilmar Ingredients is a division of Hilmar Cheese Company

Product of USA

We deliver the promise of dairy.™