

## Hilmar™ 8010 Whey Protein Concentrate Instantized

Hilmar™ 8010 is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility and quick hydration into solution. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration, agglomeration and surface treatment.

### FEATURES / BENEFITS

- Quick, Cold Water Dispersibility
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- GMO Free
- Kosher  and Halal Approved
- EU Approved

### APPLICATIONS

- Powdered Mixes
- Nutritional Fortification
- Savory, Soups, Sauces
- Medical Nutrition

### NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	82.0	80.0 min
Protein (% as is)	78.0	75.0 min
Lactose (%)	5.0	7.0 max
Fat (%)	6.5	8.0 max
Moisture (%)	4.0	8.0 max
Ash (%)	3.0	4.0 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)	208
Total Calories (Kcal/100g)	396
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)	175
Calcium (mg/100g)	550
Potassium (mg/100g)	530
Phosphorus (mg/100g)	350
Magnesium (mg/100g)	60
Chloride (mg/100g)	125
Iron (mg/100g)	1



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## TYPICAL AMINO ACID PROFILE

*Amino acids represented as g/100g of product*

Alanine	3.5
Arginine	2.3
Aspartic Acid	8.4
Cystine/Cysteine	1.7
Glutamic Acid	13.3
Glycine	1.4
Histidine	1.6
Hydroxyproline	<0.1
Isoleucine*□	4.6
Leucine*□	8.8
Lysine*	7.5
Methionine*	1.6
Phenylalanine*	2.6
Proline	6.6
Serine	4.6
Threonine*	4.5
Tryptophan*	1.3
Tyrosine	2.3
Valine*□	4.4

\* 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

## PROTEIN FRACTIONS

Beta-Lactoglobulin	50-60%
Alpha-Lactalbumin	12-16%
Glycomacropeptide (GMP)	15-20%
Immunoglobulin (IgG)	5-8%
Bovine Serum Albumin (BSA)	3-5%
Lactoferrin (Lf)	<1%

## PHYSICAL CHARACTERISTICS

Hilmar™ 8010 is a spray-dried, cream-colored powder with a bland flavor profile. 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 Concentrate  
Soy Lecithin

## ORDERING INFORMATION

PART CODE	FOB
200003	Hilmar, CA USA
200003	Dalhart, TX USA

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