

Hilmar™ 8200 Whey Protein Concentrate Heat Stable/Gelling

Hilmar™ 8200 is a specially designed 80% whey protein concentrate that exhibits strong, heat-induced gelling characteristics. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration and further modified to provide good heat stability in applications such as bakery and beverages.

FEATURES / BENEFITS

- High Heat Stability
- Strong Gelling Characteristics
- Outstanding Emulsification
- Highly Soluble
- Egg Replacement
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- GMO Free
- Kosher  and Halal Approved
- EU Approved

APPLICATIONS

- RTD Beverages
- Protein Bars
- Nutritional Fortification
- Bakery
- Dairy and Frozen Desserts
- Savory, Soups, Sauces
- Salad Dressing
- Confectionery
- Medical Nutrition

NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	82.5	80.0 min
Protein (% as is)	78.5	77.5 min
Lactose (%)	5.0	7.0 max
Fat (%)	5.0	7.0 max
Moisture (%)	4.5	5.5 max
Ash (%)	4.5	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)	212
Total Calories (Kcal/100g)	387
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)	1,250
Calcium (mg/100g)	325
Potassium (mg/100g)	530
Phosphorus (mg/100g)	475
Magnesium (mg/100g)	45
Chloride (mg/100g)	850
Iron (mg/100g)	1



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.6
Arginine	2.1
Aspartic Acid	8.6
Cystine/Cysteine	1.7
Glutamic Acid	13.2
Glycine	1.6
Histidine	1.4
Hydroxyproline	<0.1
Isoleucine*□	4.6
Leucine*□	9.4
Lysine*	7.2
Methionine*	1.9
Phenylalanine*	2.6
Proline	6.4
Serine	4.6
Threonine*	4.4
Tryptophan*	1.3
Tyrosine	2.4
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	2.01
Monounsaturated Fatty Acid	0.94
Polyunsaturated Fatty Acid	0.31
Trans Fatty Acid	0.13

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™ 8200 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

ORDERING INFORMATION

PART CODE	FOB
200007	Hilmar, CA USA
200007	Dalhart, TX USA

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