

Hilmar™ 9400 Whey Protein Isolate

Hilmar™ 9400 is a highly functional whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process and isolated via a patented fractionation process. Clear in solution, Hilmar™ 9400 is ideal for juice-based or acid beverages that require an excellent nutritional profile, solubility and heat stability.

FEATURES / BENEFITS

- Clear in Solution
- Excellent Acid Solubility/Stability
- Heat Stable During Pasteurization
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Glycemic Index
- Low Fat and Lactose
- GMO Free
- Kosher  and Halal Approved
- EU Approved

APPLICATIONS

- Fortified Juices
- RTD Beverages
- Nutrition Bars
- Frozen Desserts

NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	94.0	93.0 min
Protein (% as is)	90.0	88.0 min
Lactose (%)	0.2	1.0 max
Fat (%)	0.2	1.0 max
Moisture (%)	4.0	5.5 max
Ash (%)	2.0	3.5 max

Microbiology	Typical	Specification
SPC (cfu/g)	<1500	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)	10
Total Calories (Kcal/100g)	370
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)	895
Calcium (mg/100g)	38
Potassium (mg/100g)	132
Phosphorus (mg/100g)	132
Magnesium (mg/100g)	4
Chloride (mg/100g)	120
Iron (mg/100g)	1



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.9
Arginine	2.4
Aspartic Acid	10.2
Cystine/Cysteine	2.3
Glutamic Acid	17.6
Glycine	1.7
Histidine	1.6
Hydroxyproline	<0.1
Isoleucine* [□]	5.7
Leucine* [□]	10.2
Lysine*	8.7
Methionine*	3.5
Phenylalanine*	2.9
Proline	5.9
Serine	4.6
Threonine*	6.3
Tryptophan*	1.6
Tyrosine	2.8
Valine* [□]	5.9

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	0.11
Monounsaturated Fatty Acid	0.03
Polyunsaturated Fatty Acid	0.06
Trans Fatty Acid	<0.01

PHYSICAL CHARACTERISTICS

Hilmar™ 9400 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, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outer kraft bag is recyclable. 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 Isolate

ORDERING INFORMATION

PART CODE	FOB
200070	Hilmar, CA USA

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We deliver the promise of dairy.SM