


Hilmar™ 8500 Whey Protein Concentrate Lactose-Free

Hilmar™ 8500 is a lactose-free 80% whey protein concentrate designed for low-lactose applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. This process concentrates the protein and removes lactose by enzymatic hydrolysis.

FEATURES / BENEFITS

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

APPLICATIONS

- Lactose Intolerant Products
- Nutrition Bars
- Confectionery
- Medical Nutrition
- Dairy and Frozen Desserts

NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	83.5	80.0 min
Protein (% as is)	80.5	77.5 min
Lactose (%)	0.15	0.5 max
Glucose (%)	1.5	N/A
Galactose (%)	1.5	N/A
Fat (%)	5.0	8.0 max
Moisture (%)	3.7	5.5 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)	218
Total Calories (Kcal/100g)	390
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)	170
Calcium (mg/100g)	550
Potassium (mg/100g)	540
Phosphorus (mg/100g)	360
Magnesium (mg/100g)	60
Chloride (mg/100g)	130
Iron (mg/100g)	1



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.7
Arginine	2.2
Aspartic Acid	8.8
Cystine/Cysteine	1.7
Glutamic Acid	14.0
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	4.8
Leucine*□	9.1
Lysine*	7.3
Methionine*	1.7
Phenylalanine*	2.7
Proline	6.2
Serine	4.8
Threonine*	4.5
Tryptophan*	1.2
Tyrosine	2.3
Valine*□	4.7

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	2.19
Monounsaturated Fatty Acid	1.03
Polyunsaturated Fatty Acid	0.33
Trans Fatty Acid	0.14

PROTEIN FRACTIONS

Beta-Lactoglobulin	54.5%
Alpha-Lactalbumin	15.6%
Glycomacropeptide (GMP)	21.0%
Immunoglobulin (IgG)	5.0%
Bovine Serum Albumin (BSA)	3.3%
Lactoferrin (Lf)	0.2%

PHYSICAL CHARACTERISTICS

Hilmar™ 8500 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 one year from 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
200016	Hilmar, CA USA

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We deliver the promise of dairy.™