



Hilmar Ingredients: Whey Protein Product List – January 2010

We deliver the promise of dairy.

Product	Features/Benefits	Packaging	Order #/Part Code
8000 WPC	Hilmar™ 8000 is a highly functional whey protein concentrate useful in a variety of dairy, bakery, nutrition, meat and surimi applications.	44.09 lb. Bag (20 kg bag)	200001
8010 WPC Instantized	Hilmar™ 8010 is a functional, instantized whey protein concentrate manufactured specifically for dry-mix nutritional and savory applications.	44.09 lb. Bag (20 kg bag)	200003
8200 WPC Heat Stable, Gelling	Hilmar™ 8200 is a whey protein concentrate ideal for use in applications that require heat stability. It also exhibits good gelation characteristics.	44.09 lb. bag (20 kg bag)	200007
8350 WPH General Nutrition	Hilmar™ 8350 is a moderately hydrolyzed whey protein optimized for nutritional supplements, sports nutrition and medical nutrition applications. Bland flavor profile.	44.09 lb. bag (20 kg bag)	200011
8360 WPH Instantized Moderate Hydrolysate	Hilmar™ 8360 is an instantized whey protein hydrolysate ideal for nutritional supplements, sports nutrition and medical nutrition applications. Bland flavor profile. Moderate hydrolysate.	44.09 lb. bag (20 kg bag)	200012
8370 WPH Bar Texture	Hilmar™ 8370 is a moderately hydrolyzed whey protein created to provide a soft texture and extend the shelf life of high protein bars and other nutritional products.	44.09 lb. bag (20 kg bag)	200014
8380 WPH Tablets, Supplements	Hilmar™ 8380 whey protein hydrolysate is designed for tablets, supplements and sports nutrition. It has good compressibility and flow properties and is a highly-digestible protein providing an excellent source of essential amino acids and BCAAs.	44.09 lb. bag (20 kg bag)	200090
8390 WPH Flavor Enhancer	Hilmar™ 8390 whey protein hydrolysate is an extensively hydrolyzed whey protein for dairy, general nutrition and sports nutrition applications as well as flavor enhancement benefits in savory, snack, prepared foods, and meats.	44.09 lb. bag (20 kg bag)	200015
8500 WPC Lactose Free	Hilmar™ 8500 is a lactose-free whey protein concentrate appropriate for reduced and low-lactose applications.	44.09 lb. bag (20 kg bag)	200016
8501 WPC 85% Protein	Hilmar™ 8501 is a whey protein concentrate with 85% protein, and lower mineral and carbohydrate content for applications needing traditional WPC functionality at a higher protein level.	44.09 lb. bag (20 kg bag)	200020
8610 WPC Heat Stable, High Gelling	Hilmar™ 8610 is a highly functional whey protein concentrate with good heat stability and high gelling characteristics – useful in bakery, dairy, and nutritional applications.	44.09 lb. bag (20 kg bag)	200019
8800 WPC Alpha-Lactalbumin	Hilmar™ 8800 is an alpha-lactalbumin enriched whey protein concentrate with high digestibility. It provides unique benefits and helpful functionality in products designed to fortify health.	44.09 lb. bag (20 kg bag)	200060
9400 WPI Clear, Acid Stable Fortification	Hilmar™ 9400 is a highly functional whey protein isolate, its excellent clarity in solution, acid and heat stability and superior protein nutrition make it an outstanding choice for protein fortification of juice and low pH beverages.	44.09 lb. bag (20 kg bag)	200070
9410 WPI Instantized Dispersion, Low GI	Hilmar™ 9410 is an instantized whey protein isolate with the quick cold-water dispersion, high solubility, bland flavor and superior protein nutrition required by powdered mixes, food bars and special diet products.	44.09 lb. bag (20 kg bag)	200071

All products are Kosher and Halal approved, GMO free and EU conforming.

