

## Hilmar™ 8501 Whey Protein Concentrate High Protein

Hilmar™ 8501 is a highly functional, 85% whey protein concentrate ideal for a variety of food and nutritional applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process.

### FEATURES / BENEFITS

- Good Emulsification
- Egg Replacement
- 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

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

### NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	86.0	84.5 min
Protein (as is)	82.5	81.6 min
Lactose (%)	3.0	5.0 max
Fat (%)	5.0	7.0 max
Moisture (%)	4.0	5.0 max
Ash (%)	3.0	3.5 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
Net Protein Utilization (NPU)	92
Protein Digestibility	95

### MINERALS

	Typical
Sodium (mg/100g)	152
Calcium (mg/100g)	614
Potassium (mg/100g)	471
Phosphorus (mg/100g)	368
Magnesium (mg/100g)	57.8
Chloride (mg/100g)	80
Iron (mg/100g)	1



# Hilmar™ 8501 Whey Protein Concentrate

## TYPICAL AMINO ACID PROFILE

*Amino acids as a percent of total amino acids*

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 as a percent of total fat*

Saturated Fatty Acid	2.19
Monounsaturated Fatty Acid	1.03
Polyunsaturated Fatty Acid	0.33
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™ 8501 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
200020	Hilmar, CA USA

*This information is presented for consideration in the belief that it is accurate and reliable, however, no warranty, either expressed or implied, is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees, expressed or implied, nor as a condition of sale.*

Hilmar Ingredients is a division of Hilmar Cheese Company

Product of USA

We deliver the promise of dairy.™