

Revision Date: 4/13/2018

Hilmar™ 8800 Alpha-Lactalbumin Enriched Whey Protein Concentrate

Hilmar[™] 8800 Alpha-lactalbumin enriched whey protein concentrate is derived from sweet whey by a patented process that enables the enrichment of the alpha-lactalbumin fraction. Hilmar[™] 8800 is designed for a variety of food and nutritional applications especially nutritional supplement formulations and sports nutrition products.

FEATURES / BENEFITS

- High Digestibility
- High Heat Stability
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- Non GMO (our products are not manufactured with genetically engineered components)

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- EU Compliant

NUTRITIONAL VALUES

Composition	Typical	Specification	Test Method
Protein (% as is)	78.0	72.5 min	AOAC
Alpha-lactalbumin	30.0	28.0 min	
Beta-lactoglobulin	18.0		
Lactose (%)	1.5	20.0 max	AOAC
Fat (%)	12.0	15.0 max	AOAC
Moisture (%)	4.5	6.0 max	AOAC
Ash (%)	3.3	5.5 max	AOAC
рН		6.5-7.1	10% Sol. at 20°C
Scorched Particles (mg/25g)	7.5	7.5	SMEDP

Microbiology	Specification	Test Method
APC (CFU/g)	10,000 max	AOAC
Coliforms (CFU/g)	<10	AOAC
E. Coli (CFU/g)	<10	AOAC
Salmonella (750g)	Negative	AOAC
Yeast (CFU/g)	50 max	AOAC
Mold (CFU/g)	50 max	AOAC
Coagulase Positive Staph (CFU/g)	<10	AOAC
Listeria (25g)	Negative	AOAC

Other Nutritional Information	Typical
Cholesterol (mg/100g)	565
Total Calories (Kcal/100g)	405
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)	60
Calcium (mg/100g)	3
Potassium (mg/100g)	1,440
Phosphorus (mg/100g)	395
Magnesium (mg/100g)	1
Chloride (mg/100g)	125
Iron (mg/100g)	1.3



Hilmar™ 8800 Whey Protein Concentrate

TYPICAL AMINO ACID PROFILE

Amino acids represente	d as g/100g	of product
Alanine		3

Alanine	3.1
Arginine	2.8
Aspartic Acid	9.7
Cystine/Cysteine	2.3
Glutamic Acid	12.1
Glycine	2.2
Histidine	1.9
Hydroxyproline	<0.1
Isoleucine*[]	4.5
Leucine*[]	7.9
Lysine*	7.6
Methionine*	1.3
Phenylalanine*	3.2
Proline	4.0
Serine	4.6
Threonine*	5.1
Tryptophan*	2.1
Tyrosine	3.0
Valine*	4.3

^{*} Essential Amino Acids

Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of p	roduct
Saturated Fatty Acid	4.10
Monounsaturated Fatty Acid	2.00
Polyunsaturated Fatty Acid	0.60
Trans Fatty Acid	0.35

PHYSICAL CHARACTERISTICS

Hilmar™ 8800 Alpha-Lactalbumin enriched WPC is a spray-dried, cream colored powder, with a bland flavor profile. It is highly soluble. It also has good heat stability and excellent emulsifying properties.

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 in its original sealed packaging, through ideal storage conditions, which include temperatures below 25° C, relative humidity lower than 75%, and an odor-free environment.

RECOMMENDED LABEL

Whey Protein Concentrate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200060	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.