


## Hilmar™ 8200 Whey Protein Concentrate Heat Stable/Gelling

Hilmar™ 8200 is a specially designed 80% whey protein concentrate that exhibits strong, heat-induced gelling characteristics. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration and further modified to provide good heat stability in applications such as bakery and beverages.

### FEATURES / BENEFITS

- High Heat Stability
- Strong Gelling Characteristics
- Outstanding Emulsification
- Highly Soluble
- Egg Replacement
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Acid Soluble and Stable
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Non GMO (our products are not manufactured with genetically engineered components)

### FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher  and Halal Certified
- EU Compliant

### NUTRITIONAL VALUES

Composition	Typical	Specification	Test Method
Protein (% dry basis)	82.3	80.0 min	Calculation
Protein (% as is)	78.5	77.5 min	AOAC
Lactose (%)	5.0		AOAC
Fat (%)	5.0	7.0 max	AOAC
Moisture (%)	4.5	5.5 max	AOAC
Ash (%)	4.5	6.0 max	AOAC
pH		7.5 max	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
<i>E. Coli</i> (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)	220
Total Calories (Kcal/100g)	385
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)	1,250
Calcium (mg/100g)	325
Potassium (mg/100g)	530
Phosphorus (mg/100g)	475
Magnesium (mg/100g)	45
Chloride (mg/100g)	750
Iron (mg/100g)	0.8



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## TYPICAL AMINO ACID PROFILE

*Amino acids represented as g/100g of product*

Alanine	4.1
Arginine	2.3
Aspartic Acid	8.6
Cystine/Cysteine	1.9
Glutamic Acid	14.0
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	5.2
Leucine*□	8.3
Lysine*	7.8
Methionine*	1.8
Phenylalanine*	2.6
Proline	4.9
Serine	4.1
Threonine*	5.6
Tryptophan*	1.6
Tyrosine	2.6
Valine*□	4.4

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

## TYPICAL FATTY ACID PROFILE

*Fatty acids represented as g/100g of product*

Saturated Fatty Acid	2.00
Monounsaturated Fatty Acid	1.00
Polyunsaturated Fatty Acid	0.30
Trans Fatty Acid	0.15

## PHYSICAL CHARACTERISTICS

Hilmar™ 8200 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 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. Stocks should be used in rotation, preferably within twelve months.

## RECOMMENDED LABEL

Whey Protein Concentrate

## ORDERING INFORMATION

PART CODE	SHIPPING POINT
200007	Hilmar, CA USA
200007	Dalhart, TX USA

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We deliver the promise of dairy.<sup>SM</sup>