


Hilmar™ 9021 Whey Protein Isolate

Hilmar™ 9021 is a readily dispersible whey protein isolate derived from sweet dairy whey and manufactured by a special cross-flow filtration process. It has excellent clarity, superior nutritive value, and is ideally suited for use in low pH clear beverage dry mixes.

FEATURES / BENEFITS

- Excellent Dispersibility and Time to Clear
- Excellent Clarity
- Excellent Acid Solubility/Stability
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Glycemic Index
- Low Fat and Lactose
- 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)	92.7	90.0 min	Calculation
Protein (% as is)	87.8	86.0 min	AOAC
Lactose (%)	1.5		AOAC
Fat (%)	0.6	1.5 max	AOAC
Moisture (%)	5.3	6.0 max	AOAC
Ash (%)	1.8	3.0 max	AOAC
pH	3.1	3.5 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)	5.1
Total Calories (Kcal/100g)	370
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)	10
Calcium (mg/100g)	15
Potassium (mg/100g)	20
Phosphorus (mg/100g)	250
Magnesium (mg/100g)	10
Chloride (mg/100g)	1750
Iron (mg/100g)	0.3



Hilmar™ 9021 Whey Protein Isolate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.8
Arginine	2.0
Aspartic Acid	10.0
Cystine/Cysteine	2.3
Glutamic Acid	16.4
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	6.3
Leucine*□	9.7
Lysine*	9.2
Methionine*	2.1
Phenylalanine*	2.8
Proline	5.7
Serine	4.3
Threonine*	6.5
Tryptophan*	1.9
Tyrosine	2.7
Valine*□	5.1

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	0.11
Monounsaturated Fatty Acid	0.03
Polyunsaturated Fatty Acid	0.06
Trans Fatty Acid	<0.01

PHYSICAL CHARACTERISTICS

Hilmar™ 9021 is a spray-dried, cream-colored powder. It is homogeneous, free flowing and non-caking.

PACKAGING

33.07 lb. (15 kg) heat-sealed, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outer kraft bag is recyclable. Twenty-eight 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 Isolate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200085	Dalhart, TX 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, Inc.
Product of USA

We deliver the promise of dairy.SM