

WHEY PROTEIN

PRODUCT LIST

December 2018

PRODUCT	FEATURES/BENEFITS	PACKAGING	ORDER # PART CODE
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)	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)	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)	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)	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)	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)	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) 1000 lb. tote (454 kg)	200016 200022
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 pasta, bakery, dairy, and nutritional applications.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200019 200021
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) 1400 lb. tote (635 kg)	200060 200063
9000 WPI Fortification	Hilmar™ 9000 protein isolate has a neutral flavor and favorable mineral profile. It is a practical fortification choice for applications requiring a source of high quality protein.	44.09 lb. bag (20 kg)	200080
9010 WPI Instantized, Low GI, Dispersion	Hilmar™ 9010 is an instantized whey protein isolate ideal for dry mixes, snack bars and nutritional uses. It has spoon-stirrable dispersibility and is soluble across the pH range.	44.09 lb. bag (20 kg)	200081
9020 WPI Fortification, Clarity	Hilmar™ 9020 is a whey protein isolate derived from sweet dairy whey and manufactured by a special cross-flow filtration process. It is ideally suited for protein fortification and use in low pH beverages.	44.09 lb. bag (20 kg)	200083
9021 WPI Dispersion, Clarity	Hilmar™ 9021 is a whey protein isolate with excellent dispersibility and time to clear. Its superior clarity and acid stability make it ideal for lower pH dry mixes and instant protein powders	33.07 lb. bag (15 kg)	200085
9400 WPI Acid Stable, Fortification	Hilmar™ 9400 is a highly functional whey protein isolate. Its excellent acid and heat stability, and superior protein nutrition make it an outstanding choice for fortification of juices and thermally processed neutral beverages.	44.09 lb. bag (20 kg)	200070

All products are Kosher and Halal certified, EU conforming, and Non GMO (our products are not manufactured with genetically engineered components).



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We deliver the promise of dairy.™