

Hilmar™ 7010 Whey Protein Concentrate

Hilmar™ 7010 is a functional, instantized 70% whey protein concentrate especially useful in dry mixes and milk solids replacement.

FEATURES / BENEFITS

- Quick, cold water dispersibility
- Acid and Heat Stable
- High Quality Protein Source
- Excellent Amino Acid Profile
- Rich in Phospholipids
- Non GMO (our products are not manufactured with genetically engineered components)

APPLICATIONS

- Powdered Mixes
- Nutritional Fortification
- Savory Soups and Sauces
- Infant Formula

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- SEDEX Approved
- Kosher  and Halal Approved
- EU Approved

NUTRITIONAL VALUES

Composition	Typical	Specification
Protein (% dry basis)	71.0	68.0 min
Protein (% as is)	69.0	66.0 min
Lactose (%)	5.0	
Fat (%)	15.5	18.0 max
Moisture (%)	3.5	5.5 max
Ash (%)	3.0	5.0 max

Microbiology	Specification
APC (CFU/g)	30,000 max
Coliforms (CFU/g)	<10
<i>E. Coli</i> (CFU/g)	<10
Salmonella (375g)	Negative
Yeast (CFU/g)	50 max
Mold (CFU/g)	50 max
Coagulase Positive Staph (CFU/g)	<10
Listeria (25g)	Negative

Other Nutritional Information	Typical
Cholesterol (mg/100g)	572
Total Calories (Kcal/100g)	404
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)	382
Calcium (mg/100g)	362
Potassium (mg/100g)	427
Phosphorus (mg/100g)	543
Magnesium (mg/100g)	48
Chloride (mg/100g)	218
Iron (mg/100g)	2



Hilmar™ 7010 Whey Protein Concentrate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	2.6
Arginine	2.3
Aspartic Acid	8.0
Cystine/Cysteine	1.7
Glutamic Acid	10.8
Glycine	1.9
Histidine	1.7
Hydroxyproline	<0.1
Isoleucine*□	3.8
Leucine*□	6.8
Lysine*	6.5
Methionine*	1.1
Phenylalanine*	2.7
Proline	3.8
Serine	3.6
Threonine*	4.3
Tryptophan*	1.2
Tyrosine	2.5
Valine*□	3.4

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	6.0
Monounsaturated Fatty Acid	3.0
Polyunsaturated Fatty Acid	0.9
Trans Fatty Acid	0.3

PHYSICAL CHARACTERISTICS

Hilmar™ 7010 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
Soy Lecithin

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200056	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