

## Hilmar™ 8000 Whey Protein Concentrate

Hilmar™ 8000 is a highly functional 80% whey protein concentrate ideal for a variety of food and nutritional applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process.


### FEATURES / BENEFITS

- Good Emulsification
- Egg Replacement
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- Non GMO (our products are not manufactured with genetically engineered components)

### APPLICATIONS

- Protein Bars
- Nutritional Fortification
- Bakery
- Dairy and Frozen Desserts
- Savory, Soups, Sauces
- Salad Dressings
- Meat and Surimi
- Confectionery

### 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)	83.4	80.0 min	Calculation
Protein (% as is)	79.2	77.5 min	AOAC
Lactose (%)	5.5		AOAC
Fat (%)	4.5	7.0 max	AOAC
Moisture (%)	5.0	5.5 max	AOAC
Ash (%)	2.5	4.0 max	AOAC
pH	6.2	6.0 - 6.8	10% Sol. At 20°C

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)	175
Calcium (mg/100g)	550
Potassium (mg/100g)	530
Phosphorus (mg/100g)	350
Magnesium (mg/100g)	60
Chloride (mg/100g)	125
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	2.4
Aspartic Acid	8.7
Cystine/Cysteine	1.9
Glutamic Acid	14.2
Glycine	1.6
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	5.2
Leucine*□	8.4
Lysine*	7.8
Methionine*	1.8
Phenylalanine*	2.6
Proline	4.9
Serine	4.1
Threonine*	5.7
Tryptophan*	1.6
Tyrosine	2.6
Valine*□	4.5

\* 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	0.20

## PHYSICAL CHARACTERISTICS

Hilmar™ 8000 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.
- 1000 lb. (454 kg) poly woven tote with inner polyethylene bag liner

## 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
200001	Hilmar, CA USA
200001	Dalhart, TX USA
200024	Hilmar, CA USA
200024	Dalhart, TX USA

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Hilmar Ingredients is a division of Hilmar Cheese Company, Inc.  
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*We deliver the promise of dairy.<sup>SM</sup>*