

Hilmar™ 8370 Whey Protein Hydrolysate

Hilmar™ 8370 is an 80% whey protein hydrolysate specially designed for sports and nutritional bars, offering a low bitter flavor profile, softness and an extension of product shelf life. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. The concentrate is then enzymatically hydrolyzed to produce a mixture of peptides and free amino acids for enhanced nutritional and functional benefits.


FEATURES / BENEFITS

- Low Bitter Profile
- High Digestibility
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- Non GMO (our products are not manufactured with genetically engineered components)

APPLICATIONS

- Protein Bars
- Sports Bars
- Nutrition Bars
- Nutrition Beverages
- Medical Nutrition

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)	81.0	78.0 min	Calculation
Protein (% as is)	78.0	76.0 min	AOAC
Lactose (%)	3.0		AOAC
Fat (%)	5.3	7.0 max	AOAC
Moisture (%)	4.0	5.0 max	AOAC
Ash (%)	4.0	6.0 max	AOAC
pH		6.3-7.2	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
AN/TN (%)	15.7

MINERALS	Typical
Sodium (mg/100g)	655
Calcium (mg/100g)	520
Potassium (mg/100g)	530
Phosphorus (mg/100g)	340
Magnesium (mg/100g)	60
Chloride (mg/100g)	130
Iron (mg/100g)	0.7



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.2
Arginine	2.2
Aspartic Acid	8.7
Cystine/Cysteine	2.0
Glutamic Acid	14.2
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	5.4
Leucine*□	8.5
Lysine*	8.0
Methionine*	1.8
Phenylalanine*	2.6
Proline	4.9
Serine	4.1
Threonine*	5.7
Tryptophan*	1.7
Tyrosine	2.5
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	0.15

PHYSICAL CHARACTERISTICS

Hilmar™ 8370 is a spray-dried, cream-colored powder. 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 Hydrolysate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200014	Hilmar, CA USA

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We deliver the promise of dairy.SM