

Hilmar™ 8500 Whey Protein Concentrate Lactose-Free

Hilmar™ 8500 is a lactose-free 80% whey protein concentrate designed for low-lactose applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. This process concentrates the protein and removes lactose by enzymatic hydrolysis.


FEATURES / BENEFITS

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

APPLICATIONS

- Lactose Intolerant Products
- Nutrition Bars
- Confectionery
- Medical Nutrition
- Dairy and Frozen Desserts

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)	83.5	80.0 min	Calculation
Protein (% as is)	80.5	77.5 min	AOAC
Lactose (%)	0.15	0.5 max	AOAC
Glucose	2.25	N/A	
Galactose	2.25	N/A	
Fat (%)	5.0	8.0 max	AOAC
Moisture (%)	4.0	5.0 max	AOAC
Ash (%)	3.0	3.5 max	AOAC
pH		5.9-6.6	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

MINERALS	Typical
Sodium (mg/100g)	170
Calcium (mg/100g)	550
Potassium (mg/100g)	540
Phosphorus (mg/100g)	360
Magnesium (mg/100g)	60
Chloride (mg/100g)	130
Iron (mg/100g)	0.8



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.2
Arginine	2.4
Aspartic Acid	8.9
Cystine/Cysteine	1.9
Glutamic Acid	14.4
Glycine	1.6
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	5.3
Leucine*□	8.5
Lysine*	8.0
Methionine*	1.8
Phenylalanine*	2.7
Proline	5.0
Serine	4.2
Threonine*	5.8
Tryptophan*	1.7
Tyrosine	2.7
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	0.25
Trans Fatty Acid	0.15

PHYSICAL CHARACTERISTICS

Hilmar™ 8500 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 one year 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
200016	Hilmar, CA USA

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We deliver the promise of dairy.SM