

## Hilmar™ 9400 Whey Protein Isolate

Hilmar™ 9400 Whey Protein Isolate is a functional whey protein with high protein content, excellent heat stability, acid stability, and provides low viscosity in high concentrations.


### FEATURES / BENEFITS

- Excellent Acid Solubility/Stability
- Heat Stable During Pasteurization
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Glycemic Index
- Low Fat and Lactose
- Non GMO (our products are not manufactured with genetically engineered components)

### APPLICATIONS

- Neutral RTD beverages
- Acid beverages (where clarity is not an issue)
- Juice fortification
- Nutritional bars
- Bakery
- 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)	93.8	92.0 min	Calculation
Protein (% as is)	90.0	88.0 min	AOAC
Lactose (%)	0.1		AOAC
Fat (%)	0.6	1.0 max	AOAC
Moisture (%)	4.25	5.5 max	AOAC
Ash (%)	2.7	3.5 max	AOAC
pH		6.2-7.0	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)	10
Total Calories (Kcal/100g)	372
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)	835
Calcium (mg/100g)	110
Potassium (mg/100g)	110
Phosphorus (mg/100g)	175
Magnesium (mg/100g)	15
Chloride (mg/100g)	100
Iron (mg/100g)	0.2



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## TYPICAL AMINO ACID PROFILE

*Amino acids represented as g/100g of product*

Alanine	5.5
Arginine	2.3
Aspartic Acid	9.5
Cystine/Cysteine	2.1
Glutamic Acid	17.2
Glycine	1.3
Histidine	1.6
Hydroxyproline	<0.1
Isoleucine*□	6.3
Leucine*□	10.7
Lysine*	9.8
Methionine*	2.4
Phenylalanine*	2.7
Proline	5.9
Serine	4.2
Threonine*	6.4
Tryptophan*	1.8
Tyrosine	2.7
Valine*□	5.2

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

## TYPICAL FATTY ACID PROFILE

*Fatty acids represented as g/100g of product*

Saturated Fatty Acid	0.20
Monounsaturated Fatty Acid	0.10
Polyunsaturated Fatty Acid	0.10
Trans Fatty Acid	<0.02

## PHYSICAL CHARACTERISTICS

Hilmar™ 9400 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, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outer kraft bag is recyclable. 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 Isolate

## ORDERING INFORMATION

PART CODE	SHIPPING POINT
200070	Hilmar, CA USA

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We deliver the promise of dairy.<sup>SM</sup>