

Hilmar™ 9410 Instantized Whey Protein Isolate

Hilmar™ 9410 is an agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process and isolated via a proprietary fractionation process. With superior nutritive value, Hilmar™ 9410 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.


FEATURES / BENEFITS

- Quick, Cold Water Dispersion
- Highly Soluble
- 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

- Powdered Mixes
- Nutrition Bars, Medical Diets
- Soups, Sauces

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)	93.0	91.0 min	Calculation
Protein (% as is)	89.0	87.0 min	AOAC
Lactose (%)	0.1		AOAC
Fat (%)	1.3	1.8 max	AOAC
Moisture (%)	4.7	6.0 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)	23
Total Calories (Kcal/100g)	375
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)	805
Calcium (mg/100g)	120
Potassium (mg/100g)	120
Phosphorus (mg/100g)	180
Magnesium (mg/100g)	15
Chloride (mg/100g)	90
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	2.2
Aspartic Acid	9.4
Cystine/Cysteine	2.1
Glutamic Acid	17.1
Glycine	1.3
Histidine	1.6
Hydroxyproline	<0.1
Isoleucine*□	6.2
Leucine*□	10.6
Lysine*	9.7
Methionine*	2.4
Phenylalanine*	2.7
Proline	5.8
Serine	4.1
Threonine*	6.4
Tryptophan*	1.7
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	0.45
Monounsaturated Fatty Acid	0.25
Polyunsaturated Fatty Acid	0.35
Trans Fatty Acid	0.03

PHYSICAL CHARACTERISTICS

Hilmar™ 9410 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
Soy Lecithin

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200071	Hilmar, CA USA

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We deliver the promise of dairy.™