

WHEY PROTEIN

PRODUCT LIST

November 2017

PRODUCT	FEATURES/BENEFITS	PACKAGING	ORDER # PART CODE
7000 WPC Emulsification	Hilmar™ 7000 is a functional 70% whey protein concentrate ideal for emulsified and processed food systems and as a higher protein source for milk solids replacement.	44.09 lb. bag (20 kg)	200055
7010 WPC Emulsification	Hilmar™ 7010 is a functional, instantized 70% whey protein concentrate especially useful in dry mixes and milk solids replacement.	44.09 lb. bag (20 kg)	200056
8000 WPC Emulsification	Hilmar™ 8000 is a functional whey protein concentrate useful in a variety of dairy, bakery, nutrition, meat and surimi applications.	44.09 lb. bag (20 kg)	200001
8010 WPC Instantized	Hilmar™ 8010 is a functional, instantized whey protein concentrate manufactured specifically for dry-mix nutritional and savory applications.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200003 200004
8200 WPC Heat Stable, Gelling	Hilmar™ 8200 is a whey protein concentrate ideal for use in applications that require heat stability. It also exhibits good gelation characteristics.	44.09 lb. bag (20 kg))	200007
8350 WPH General Nutrition	Hilmar™ 8350 is a moderately hydrolyzed whey protein optimized for nutritional supplements, sports nutrition and medical nutrition applications. Bland flavor profile.	44.09 lb. bag (20 kg)	200011
8360 WPH Instantized, Moderate Hydrolysate	Hilmar™ 8360 is an instantized whey protein hydrolysate ideal for nutritional supplements, sports nutrition and medical nutrition applications. Bland flavor profile. Moderate hydrolysate.	44.09 lb. bag (20 kg)	200012
8370 WPH Bar Texture	Hilmar™ 8370 is a moderately hydrolyzed whey protein created to provide a soft texture and extend the shelf life of high protein bars and other nutritional products.	44.09 lb. bag (20 kg)	200014
8380 WPH Tablets, Supplements	Hilmar™ 8380 whey protein hydrolysate is designed for tablets, supplements and sports nutrition. It has good compressibility and flow properties and is a highly-digestible protein providing an excellent source of essential amino acids and BCAAs.	44.09 lb. bag (20 kg)	200090
8390 WPH Flavor Enhancer	Hilmar™ 8390 whey protein hydrolysate is an extensively hydrolyzed whey protein for dairy, general nutrition and sports nutrition applications as well as flavor enhancement benefits in savory, snack, prepared foods, and meats.	44.09 lb. bag (20 kg)	200015
8500 WPC Lactose Free	Hilmar™ 8500 is a lactose-free whey protein concentrate appropriate for reduced and low-lactose applications.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200016 200022
8610 WPC Heat Stable, High Gelling	Hilmar™ 8610 is a highly functional whey protein concentrate with good heat stability and high gelling characteristics – useful in pasta, bakery, dairy, and nutritional applications.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200019 200021
8800 WPC Alpha-Lactalbumin	Hilmar™ 8800 is an alpha-lactalbumin enriched whey protein concentrate with high digestibility. It provides unique benefits and helpful functionality in products designed to fortify health.	44.09 lb. bag (20 kg) 1400 lb. tote (635 kg)	200060 200063
9000 WPI Fortification	Hilmar™ 9000 protein isolate has a neutral flavor and favorable mineral profile. It is a practical fortification choice for applications requiring a source of high quality protein.	44.09 lb. bag (20 kg)	200080
9010 WPI Instantized, Low GI, Dispersion	Hilmar™ 9010 is an instantized whey protein isolate ideal for dry mixes, snack bars and nutritional uses. It has spoon-stirrable dispersibility and is soluble across the pH range.	44.09 lb. bag (20 kg)	200081
9020 WPI Fortification	Hilmar™ 9020 is a whey protein isolate derived from sweet dairy whey and manufactured by a special cross-flow filtration process. It is ideally suited for protein fortification and use in low pH beverages.	44.09 lb. bag (20 kg)	200083
9400 WPI Acid Stable, Fortification	Hilmar™ 9400 is a highly functional whey protein isolate. Its excellent acid and heat stability, and superior protein nutrition make it an outstanding choice for fortification of juices and thermally processed neutral beverages.	44.09 lb. bag (20 kg)	200070
9410 WPI Instantized, High Protein, Dispersion	Hilmar™ 9410 is an instantized, higher protein content whey protein isolate with the quick cold-water dispersion, high solubility, bland flavor and superior protein nutrition required by powdered mixes, food bars and special diet products.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200071 200072
9420 WPI Clear, Acid Beverages	Hilmar™ 9420 whey protein isolate is designed for low pH beverages and helps to reduce overall astringency, delivers an excellent nutritional profile, clarity, and heat and acid stability.	44.09 lb. bag (20 kg)	200073



All products are Kosher and Halal certified, EU conforming, and Non GMO (our products are not manufactured with genetically engineered components).

Revised Date: 11/27/2017

Headquarters & Innovation Center
8901 North Lander Avenue, Hilmar, CA 95324 USA T: 209.667.6076 or 888.300.4465
hilmaringredients.com

We deliver the promise of dairy.SM