

Hilmar™ 8800 Alpha-Lactalbumin Enriched Whey Protein Concentrate

Hilmar™ 8800 Alpha-lactalbumin enriched whey protein concentrate is derived from sweet whey by a patented process that enables the enrichment of the alpha-lactalbumin fraction. Hilmar™ 8800 is designed for a variety of food and nutritional applications especially nutritional supplement formulations and sports nutrition products.


FEATURES / BENEFITS

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

APPLICATIONS

- Powdered Mixes
- RTD Beverages
- Acid Beverages
- Protein Bars
- Nutritional Fortification
- Sport Nutrition

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- Kosher  and Halal Certified
- EU Compliant

NUTRITIONAL VALUES

Composition	Typical	Specification	Test Method
Protein (% as is)	78.0	72.5 min	AOAC
Alpha-lactalbumin	30.0	28.0 min	
Beta-lactoglobulin	18.0		
Lactose (%)	1.5	20.0 max	AOAC
Fat (%)	12.0	15.0 max	AOAC
Moisture (%)	4.5	6.0 max	AOAC
Ash (%)	3.3	5.5 max	AOAC
pH		6.5-7.1	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)	565
Total Calories (Kcal/100g)	405
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)	60
Calcium (mg/100g)	3
Potassium (mg/100g)	1,440
Phosphorus (mg/100g)	395
Magnesium (mg/100g)	1
Chloride (mg/100g)	125
Iron (mg/100g)	1.3



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.1
Arginine	2.8
Aspartic Acid	9.7
Cystine/Cysteine	2.3
Glutamic Acid	12.1
Glycine	2.2
Histidine	1.9
Hydroxyproline	<0.1
Isoleucine*□	4.5
Leucine*□	7.9
Lysine*	7.6
Methionine*	1.3
Phenylalanine*	3.2
Proline	4.0
Serine	4.6
Threonine*	5.1
Tryptophan*	2.1
Tyrosine	3.0
Valine*□	4.3

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	4.10
Monounsaturated Fatty Acid	2.00
Polyunsaturated Fatty Acid	0.60
Trans Fatty Acid	0.35

PHYSICAL CHARACTERISTICS

Hilmar™ 8800 Alpha-Lactalbumin enriched WPC is a spray-dried, cream colored powder, with a bland flavor profile. It is highly soluble. It also has good heat stability and excellent emulsifying properties.

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.

RECOMMENDED LABEL

Whey Protein Concentrate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200060	Hilmar, CA USA

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We deliver the promise of dairy.SM