

Hilmar™ 7000 Whey Protein Concentrate

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.


FEATURES / BENEFITS

- Good Emulsification
- Acid and Heat Stable
- High Quality Protein Source
- Excellent Amino Acid Profile
- Rich in Phospholipids
- Non GMO (our products are not manufactured with genetically engineered components)

NUTRITIONAL VALUES

Composition	Typical	Specification	Test Method
Protein (% dry basis)	71.0	68.0 min	Calculation
Protein (% as is)	69.0	66.0 min	AOAC
Lactose (%)	5.5		AOAC
Fat (%)	15.0	18.0 max	AOAC
Moisture (%)	4.0	5.5 max	AOAC
Ash (%)	3.5	5.0 max	AOAC
pH	6.9	6.0 to 7.5	10% Sol. at 20°C
Scorched Particles (mg/25g)	7.5	7.5	SMEDP

FOOD SAFETY & CERTIFICATION

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

Microbiology	Specification	Test Method
APC (CFU/g)	30,000 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)	660
Total Calories (Kcal/100g)	410
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)	380
Calcium (mg/100g)	360
Potassium (mg/100g)	425
Phosphorus (mg/100g)	545
Magnesium (mg/100g)	50
Chloride (mg/100g)	220
Iron (mg/100g)	2



Hilmar™ 7000 Whey Protein Concentrate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.6
Arginine	3.1
Aspartic Acid	7.1
Cystine/Cysteine	1.6
Glutamic Acid	11.1
Glycine	1.7
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	3.8
Leucine*□	7.4
Lysine*	6.3
Methionine*	1.5
Phenylalanine*	2.7
Proline	4.0
Serine	4.3
Threonine*	4.7
Tryptophan*	1.4
Tyrosine	2.4
Valine*□	4.0

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	5.5
Monounsaturated Fatty Acid	2.0
Polyunsaturated Fatty Acid	0.6
Trans Fatty Acid	0.4

PHYSICAL CHARACTERISTICS

Hilmar™ 7000 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 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 Concentrate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200055	Dalhart, TX USA
200055	Hilmar, CA USA

This information is presented for consideration in the belief that it is accurate and reliable, however, no warranty, either expressed or implied, is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees, expressed or implied, nor as a condition of sale.

Hilmar Ingredients is a division of Hilmar Cheese Company, Inc.
Product of USA

We deliver the promise of dairy.SM