


## Hilmar™ 8500 Whey Protein Concentrate Lactose-Free

Hilmar™ 8500 is a lactose-free 80% whey protein concentrate designed for low-lactose applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. This process concentrates the protein and removes lactose by enzymatic hydrolysis.

### FEATURES / BENEFITS

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

### 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)       | 83.5    | 80.0 min      | Calculation      |
| Protein (% as is)           | 80.5    | 77.5 min      | AOAC             |
| Lactose (%)                 | 0.15    | 0.5 max       | AOAC             |
| Glucose                     | 2.25    | N/A           |                  |
| Galactose                   | 2.25    | N/A           |                  |
| Fat (%)                     | 5.0     | 8.0 max       | AOAC             |
| Moisture (%)                | 4.0     | 5.0 max       | AOAC             |
| Ash (%)                     | 3.0     | 3.5 max       | AOAC             |
| pH                          |         | 5.9-6.6       | 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)          | 220     |
| Total Calories (Kcal/100g)     | 385     |
| 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)     | 170     |
| Calcium (mg/100g)    | 550     |
| Potassium (mg/100g)  | 540     |
| Phosphorus (mg/100g) | 360     |
| Magnesium (mg/100g)  | 60      |
| Chloride (mg/100g)   | 130     |
| Iron (mg/100g)       | 0.8     |



# Hilmar™ 8500 Whey Protein Concentrate

## TYPICAL AMINO ACID PROFILE

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

|                  |      |
|------------------|------|
| Alanine          | 4.2  |
| Arginine         | 2.4  |
| Aspartic Acid    | 8.9  |
| Cystine/Cysteine | 1.9  |
| Glutamic Acid    | 14.4 |
| Glycine          | 1.6  |
| Histidine        | 1.5  |
| Hydroxyproline   | <0.1 |
| Isoleucine*□     | 5.3  |
| Leucine*□        | 8.5  |
| Lysine*          | 8.0  |
| Methionine*      | 1.8  |
| Phenylalanine*   | 2.7  |
| Proline          | 5.0  |
| Serine           | 4.2  |
| Threonine*       | 5.8  |
| Tryptophan*      | 1.7  |
| Tyrosine         | 2.7  |
| Valine*□         | 4.5  |

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

## TYPICAL FATTY ACID PROFILE

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

|                            |      |
|----------------------------|------|
| Saturated Fatty Acid       | 2.00 |
| Monounsaturated Fatty Acid | 1.00 |
| Polyunsaturated Fatty Acid | 0.25 |
| Trans Fatty Acid           | 0.15 |

## PHYSICAL CHARACTERISTICS

Hilmar™ 8500 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 one year 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 |
|-----------|----------------|
| 200016    | Hilmar, CA USA |

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