


Hilmar™ 8011 Instantized Whey Protein Concentrate

Hilmar™ 8011 is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility resulting in quick hydration into solution. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration, agglomeration and surface treatment.

FEATURES / BENEFITS

- Sunflower Lecithin (no soy)
- Quick, Cold Water Dispersibility
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- 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) | 82.5 | 80.0 min | Calculation |
| Protein (% as is) | 78.2 | 75.0 min | AOAC |
| Lactose (%) | 5.2 | | AOAC |
| Fat (%) | 6.0 | 8.0 max | AOAC |
| Moisture (%) | 5.2 | 8.0 max | AOAC |
| Ash (%) | 2.7 | 4.0 max | AOAC |
| pH | | 6.0 – 6.8 | 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) | 215 |
| 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) | 175 |
| Calcium (mg/100g) | 550 |
| Potassium (mg/100g) | 530 |
| Phosphorus (mg/100g) | 350 |
| Magnesium (mg/100g) | 60 |
| Chloride (mg/100g) | 125 |
| Iron (mg/100g) | 0.7 |



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.2 |
| Arginine | 2.2 |
| Aspartic Acid | 8.7 |
| Cystine/Cysteine | 2.0 |
| Glutamic Acid | 14.0 |
| Glycine | 1.5 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine*□ | 5.2 |
| Leucine*□ | 8.5 |
| Lysine* | 7.8 |
| Methionine* | 1.8 |
| Phenylalanine* | 2.6 |
| Proline | 4.9 |
| Serine | 4.1 |
| Threonine* | 5.7 |
| Tryptophan* | 1.7 |
| Tyrosine | 2.5 |
| 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 | 2.10 |
| Monounsaturated Fatty Acid | 1.10 |
| Polyunsaturated Fatty Acid | 0.70 |
| Trans Fatty Acid | 0.20 |

PHYSICAL CHARACTERISTICS

Hilmar™ 8011 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 Concentrate
Sunflower Lecithin

ORDERING INFORMATION

| PART CODE | SHIPPING POINT |
|-----------|-----------------|
| 200010 | Dalhart, TX USA |

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We deliver the promise of dairy.SM