


Hilmar™ 9310 Hydrolyzed Instantized Whey Protein Isolate

Hilmar™ 9310 is a hydrolyzed, agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process and isolated via a proprietary fractionation process. The enzymatical hydrolysis produces a mixture of peptides and free amino acids for enhanced nutritional and functional benefits. With superior nutritive value, Hilmar™ 9310 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.

FEATURES / BENEFITS

- Low Bitterness
- Quick, Water Dispersion
- High Protein
- Low Fat and Lactose
- High Digestibility
- Heat Stable
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Mineral Content
- GMO Free
- Kosher  and Halal Approved
- EU Approved

APPLICATIONS

- Dry Mix Beverages
- Nutritional Fortification
- Medical Nutrition

NUTRITIONAL VALUES

Composition	Typical
Protein (% dry basis)	91.0
Protein (% as is)	87.0
Lactose (%)	0.5
Fat (%)	1.6
Moisture (%)	4.0
Ash (%)	2.7
pH	6.7
AN/TN	6.4

Microbiology	Specification
SPC (cfu/g)	10,000 max
Coliforms (MPN/g)	<10
<i>E. Coli</i> (MPN/g)	<3
Salmonella (375g)	Negative
Yeast (cfu/g)	50 max
Mold (cfu/g)	50 max
Coagulase Positive Staph (cfu/g)	<10
Listeria (25g)	Negative

Other Nutritional Information	Typical
Cholesterol (mg/100g)	53
Total Calories (Kcal/100g)	375
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)	900
Calcium (mg/100g)	135
Potassium (mg/100g)	200
Phosphorus (mg/100g)	190
Magnesium (mg/100g)	18
Chloride (mg/100g)	110
Iron (mg/100g)	0.3



Hilmar™ 9310 Hydrolyzed Whey Protein Isolate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	5.2
Arginine	2.2
Aspartic Acid	9.3
Cystine/Cysteine	2.1
Glutamic Acid	16.5
Glycine	1.3
Histidine	1.3
Hydroxyproline	<0.1
Isoleucine*□	6.0
Leucine*□	10.2
Lysine*	9.3
Methionine*	2.3
Phenylalanine*	2.7
Proline	5.6
Serine	4.1
Threonine*	6.2
Tryptophan*	1.7
Tyrosine	2.7
Valine*□	5.0

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	0.650
Monounsaturated Fatty Acid	0.340
Polyunsaturated Fatty Acid	0.330
Trans Fatty Acid	0.054

PHYSICAL CHARACTERISTICS

Hilmar™ 9310 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. Shelf life will be enhanced through ideal storage conditions, which include temperatures below 25° C, 75% relative humidity, and an odor-free environment. Stocks should be used in rotation, preferably within twelve months.

RECOMMENDED LABEL

Hydrolyzed Whey Protein Isolate
Soy Lecithin

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200076	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.