

Hilmar™ 7500 Milkfat Globule Membrane Enriched Whey Protein Concentrate

Hilmar™ 7500 Milkfat Globule Membrane enriched whey protein concentrate is derived from sweet whey by a proprietary process that enables the enrichment of the Milkfat Globule Membrane fraction. Hilmar™ 7500 is designed for a variety of food and nutritional applications especially infant formula, nutritional supplement formulations, and sports nutrition products.


FEATURES / BENEFITS

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

NUTRITIONAL VALUES

Composition	Typical	Specification	Test Method
Protein (% as is)	70.0	66 min	AOAC
Protein (% dry basis)	72.0		Calculation
Phospholipid (%)	6.5	6 min	
Fat (%)	15.0	22 max	AOAC
Lactose (%)	3.0-6.0	8.0 max	AOAC
Moisture (%)	4.5	6 max	AOAC
Ash (%)	3.0	5 max	AOAC
pH	7	6.2-7.5	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)	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)	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)	330
Calcium (mg/100g)	310
Potassium (mg/100g)	620
Phosphorus (mg/100g)	580
Magnesium (mg/100g)	50
Chloride (mg/100g)	180
Iron (mg/100g)	2



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.7
Arginine	3.1
Aspartic Acid	7.2
Cystine/Cysteine	1.6
Glutamic Acid	11.3
Glycine	1.7
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*[]	3.9
Leucine*[]	7.5
Lysine*	6.4
Methionine*	1.5
Phenylalanine*	2.7
Proline	4.1
Serine	4.4
Threonine*	4.8
Tryptophan*	1.4
Tyrosine	2.4
Valine*[]	4.1

* 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™ 7500 Milkfat Globule Membrane 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
Whey Protein Phospholipid Concentrate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200054	Dalhart, TX USA

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We deliver the promise of dairy.SM