


### 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)

#### FOOD SAFETY & CERTIFICATION

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

#### NUTRITIONAL VALUES

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

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



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## 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

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Hilmar Ingredients is a division of Hilmar Cheese Company, Inc.  
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We deliver the promise of dairy.<sup>SM</sup>