


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.™