


Hilmar™ 8200 Whey Protein Concentrate Heat Stable/Gelling

Hilmar™ 8200 is a specially designed 80% whey protein concentrate that exhibits strong, heat-induced gelling characteristics. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration and further modified to provide good heat stability in applications such as bakery and beverages.

FEATURES / BENEFITS

- High Heat Stability
- Strong Gelling Characteristics
- Outstanding Emulsification
- Highly Soluble
- Egg Replacement
- Minimal Carbohydrate Levels
- Low Glycemic Index
- Acid Soluble and Stable
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- 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)	82.3	80.0 min	Calculation
Protein (% as is)	78.5	77.5 min	AOAC
Lactose (%)	5.0		AOAC
Fat (%)	5.0	7.0 max	AOAC
Moisture (%)	4.5	5.5 max	AOAC
Ash (%)	4.5	6.0 max	AOAC
pH		7.5 max	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)	220
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)	1,250
Calcium (mg/100g)	325
Potassium (mg/100g)	530
Phosphorus (mg/100g)	475
Magnesium (mg/100g)	45
Chloride (mg/100g)	750
Iron (mg/100g)	0.8



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.1
Arginine	2.3
Aspartic Acid	8.6
Cystine/Cysteine	1.9
Glutamic Acid	14.0
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	5.2
Leucine*□	8.3
Lysine*	7.8
Methionine*	1.8
Phenylalanine*	2.6
Proline	4.9
Serine	4.1
Threonine*	5.6
Tryptophan*	1.6
Tyrosine	2.6
Valine*□	4.4

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	2.00
Monounsaturated Fatty Acid	1.00
Polyunsaturated Fatty Acid	0.30
Trans Fatty Acid	0.15

PHYSICAL CHARACTERISTICS

Hilmar™ 8200 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
200007	Hilmar, CA USA
200007	Dalhart, TX USA

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We deliver the promise of dairy.™