


Hilmar™ 8390 Whey Protein Hydrolysate

Hilmar™ 8390 is an 80% whey protein hydrolysate designed for nutritional supplements and sports nutrition applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. The concentrate is then enzymatically hydrolyzed to produce a mixture of peptides and free amino acids for enhanced nutritional and functional benefits.

FEATURES / BENEFITS

- High Digestibility
- Heat Stable
- Highly Soluble
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- 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)	78.0	74.0 min	Calculation
Protein (% as is)	75.0	71.5 min	AOAC
Lactose (%)	3.0		AOAC
Fat (%)	5.5	7.0 max	AOAC
Moisture (%)	3.5	5.0 max	AOAC
Ash (%)	4.5	6.0 max	AOAC
pH		6.5-7.2	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)	380
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)	1,010
Calcium (mg/100g)	430
Potassium (mg/100g)	500
Phosphorus (mg/100g)	300
Magnesium (mg/100g)	60
Chloride (mg/100g)	190
Iron (mg/100g)	0.7



Hilmar™ 8390 Whey Protein Hydrolysate

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.1
Arginine	2.1
Aspartic Acid	8.4
Cystine/Cysteine	1.9
Glutamic Acid	13.7
Glycine	1.5
Histidine	1.3
Hydroxyproline	<0.1
Isoleucine*□	5.2
Leucine*□	8.2
Lysine*	7.6
Methionine*	1.7
Phenylalanine*	2.5
Proline	4.7
Serine	4.0
Threonine*	5.5
Tryptophan*	1.6
Tyrosine	2.4
Valine*□	4.3

* Essential Amino Acids

□ Branched-Chain Amino Acids (BCAA)

TYPICAL FATTY ACID PROFILE

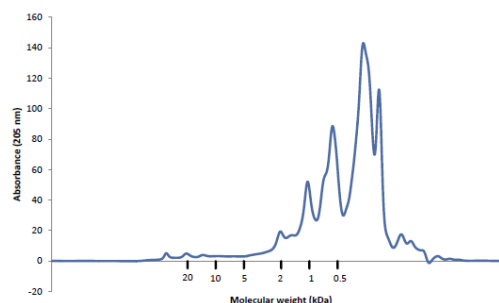
Fatty acids represented as g/100g of product

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

MOLECULAR WEIGHT DISTRIBUTION AND PEPTIDE PROFILE

		Typical
AN/TN		26%
Daltons		%
>20,000		1.28
5,000-20,000		2.41
1,000-5,000		14.00
<1,000		82.30

PEPTIDE PROFILE



PHYSICAL CHARACTERISTICS

Hilmar™ 8390 is a spray-dried, cream-colored powder. 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 Hydrolysate

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200015	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.

Hilmar Ingredients is a division of Hilmar Cheese Company, Inc.
Product of USA

We deliver the promise of dairy.™