


Hilmar™ 8500 Whey Protein Concentrate Lactose-Free

Hilmar™ 8500 is a lactose-free 80% whey protein concentrate designed for low-lactose applications. It is derived from fresh, sweet dairy whey processed by a special cross-flow filtration process. This process concentrates the protein and removes lactose by enzymatic hydrolysis.

FEATURES / BENEFITS

- Lactose-Free
- Minimal Carbohydrate Levels
- Low Glycemic Index
- High Acid Solubility/Stability
- Highly Soluble
- Bland Flavor Profile
- Superior Protein Source
- Excellent Amino Acid Profile
- High Digestibility
- 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)	83.5	80.0 min	Calculation
Protein (% as is)	80.5	77.5 min	AOAC
Lactose (%)	0.15	0.5 max	AOAC
Glucose	2.25	N/A	
Galactose	2.25	N/A	
Fat (%)	5.0	8.0 max	AOAC
Moisture (%)	4.0	5.0 max	AOAC
Ash (%)	3.0	3.5 max	AOAC
pH		5.9-6.6	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)	170
Calcium (mg/100g)	550
Potassium (mg/100g)	540
Phosphorus (mg/100g)	360
Magnesium (mg/100g)	60
Chloride (mg/100g)	130
Iron (mg/100g)	0.8



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TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	4.2
Arginine	2.4
Aspartic Acid	8.9
Cystine/Cysteine	1.9
Glutamic Acid	14.4
Glycine	1.6
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	5.3
Leucine*□	8.5
Lysine*	8.0
Methionine*	1.8
Phenylalanine*	2.7
Proline	5.0
Serine	4.2
Threonine*	5.8
Tryptophan*	1.7
Tyrosine	2.7
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	2.00
Monounsaturated Fatty Acid	1.00
Polyunsaturated Fatty Acid	0.25
Trans Fatty Acid	0.15

PHYSICAL CHARACTERISTICS

Hilmar™ 8500 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 one year 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
200016	Hilmar, CA USA
200016	Dalhart, TX USA

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We deliver the promise of dairy.SM