

Hilmar™ 8010 Whey Protein Concentrate Instantized

Hilmar™ 8010 is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility and 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

- 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)

APPLICATIONS

- Powdered Mixes
- Nutritional Fortification
- Savory, Soups, Sauces
- Medical Nutrition

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™ 8010 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.
- 1000 lb. (454 kg) poly woven tote with inner polyethylene bag liner

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
Soy Lecithin

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200003 (20 kg bag)	Hilmar, CA USA
200003 (20 kg bag)	Dalhart, TX USA
200004 (454 kg tote)	Hilmar, CA USA
200004 (454 kg tote)	Dalhart, TX USA

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We deliver the promise of dairy.SM