



Hilmar 7000 Whey Protein Concentrate

Hilmar 7000 is a functional 70% whey protein concentrate ideal for emulsified and processed food systems and as a higher protein source for milk solids replacement.

FEATURES / BENEFITS

- Good Emulsification
- Acid and Heat Stable
- High Quality Protein Source
- Excellent Amino Acid Profile
- Rich in Phospholipids
- 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
- FDA Registered
- Made with milk from cows not treated with rBST*
- Made in the USA

NUTRITIONAL VALUES

Composition	Typical	Test Method
Protein (% dry basis)	71.0	Calculation
Protein (% as is)	69.0	AOAC
Lactose (%)	5.5	AOAC
Fat (%)	15.0	AOAC
Moisture (%)	4.0	AOAC
Ash (%)	3.5	AOAC
pH	6.9	10% Sol. at 20°C
Scorched Particles (mg/25g)	7.5	SMEDP

Microbiology	Specification	Test Method
APC (CFU/g)	30,000 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)	660
Total Carbohydrate (g/100g)	8.5
Total Sugar (g/100g)	3.8
Includes Added Sugars (g/100g)	0
Total Calories (Kcal/100g)	445
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)	380
Calcium (mg/100g)	360
Potassium (mg/100g)	425
Phosphorus (mg/100g)	545
Magnesium (mg/100g)	50
Chloride (mg/100g)	220
Iron (mg/100g)	2

*No significant difference has been shown between milk derived from rBST-treated and non-rBST-treated cows.



PHYSICAL CHARACTERISTICS

Hilmar 7000 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 (milk)

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200055	Dalhart, TX USA
200055	Dodge City, KS USA

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

Alanine	3.6
Arginine	3.1
Aspartic Acid	7.1
Cystine/Cysteine	1.6
Glutamic Acid	11.1
Glycine	1.7
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	3.8
Leucine*□	7.4
Lysine*	6.3
Methionine*	1.5
Phenylalanine*	2.7
Proline	4.0
Serine	4.3
Threonine*	4.7
Tryptophan*	1.4
Tyrosine	2.4
Valine*□	4.0

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

Saturated Fatty Acid	5.5
Monounsaturated Fatty Acid	2.0
Polyunsaturated Fatty Acid	0.6
Trans Fatty Acid	0.4

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Disclaimer: *This product has not been manufactured to control or eliminate Cronobacter spp. It should not be used in applications where Cronobacter spp. is identified as a hazard requiring a preventive control, without the application of an appropriate, validated kill step.*

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