




## Hilmar 8010 Instantized Whey Protein Concentrate

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)

### 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	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)	387
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

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



## 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, bag-in-bag with multi-wall kraft bag outer and polyethylene inner bag liner. Outer kraft bag is recyclable. 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)  
Soy Lecithin (soy)

## ORDERING INFORMATION

PART CODE	SHIPPING POINT
200002 (20 kg bag)	Hilmar, CA USA
200002 (20 kg bag)	Dalhart, TX USA
200002 (20 kg bag)	Dodge City, KS USA
200003 (20 kg bag)	Hilmar, CA USA
200003 (20 kg bag)	Dalhart, TX USA
200003 (20 kg bag)	Dodge City, KS USA
200004 (454 kg tote)	Hilmar, CA USA
200004 (454 kg tote)	Dalhart, TX USA

## 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	2.11
Monounsaturated Fatty Acid	1.07
Polyunsaturated Fatty Acid	0.71
Trans Fatty Acid	0.16

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