



## Hilmar 8011 Instantized Whey Protein Concentrate

Hilmar 8011 is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility resulting in 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

- Sunflower Lecithin (no soy)
- 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	6.0 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

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



### PHYSICAL CHARACTERISTICS

Hilmar 8011 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)  
Sunflower Lecithin

### ORDERING INFORMATION

PART CODE	SHIPPING POINT
200010	Dalhart, TX USA
200010	Dodge City, KS 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	2.10
Monounsaturated Fatty Acid	1.10
Polyunsaturated Fatty Acid	0.70
Trans Fatty Acid	0.20

*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.*

**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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