



## Hilmar 9000 Whey Protein Isolate

Hilmar 9000 is a whey protein isolate derived from sweet dairy whey and manufactured by a special cross-flow filtration process. With superior nutritive value, Hilmar 9000 is ideal for protein fortification.

### FEATURES / BENEFITS

- Excellent Acid Solubility/Stability
- Acid/Heat Stable
- Foam Stability
- Bland Flavor Profile
- High Digestibility
- Superior Protein Source
- Excellent Amino Acid Profile
- Low Glycemic Index
- Low Fat and Lactose
- 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)	93.0	90.0 min	Calculation
Protein (% as is)	89.0	88.0 min	AOAC
Lactose (%)	1.0		AOAC
Fat (%)	0.5	1.0 max	AOAC
Moisture (%)	4.5	5.5 max	AOAC
Ash (%)	2.5	3.5 max	AOAC
pH		6.0-7.0	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)	5
Total Calories (Kcal/100g)	372
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)	155
Calcium (mg/100g)	425
Potassium (mg/100g)	545
Phosphorus (mg/100g)	205
Magnesium (mg/100g)	75
Chloride (mg/100g)	105
Iron (mg/100g)	0.3

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



### PHYSICAL CHARACTERISTICS

Hilmar 9000 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 Isolate (milk)

### ORDERING INFORMATION

PART CODE	SHIPPING POINT
200080	Dalhart, TX USA
200080	Dodge City, KS USA

### TYPICAL AMINO ACID PROFILE

*Amino acids represented as g/100g of product*

Alanine	4.9
Arginine	2.0
Aspartic Acid	10.2
Cystine/Cysteine	2.3
Glutamic Acid	16.6
Glycine	1.5
Histidine	1.5
Hydroxyproline	<0.1
Isoleucine*□	6.4
Leucine*□	9.9
Lysine*	9.4
Methionine*	2.1
Phenylalanine*	2.8
Proline	5.8
Serine	4.4
Threonine*	6.6
Tryptophan*	1.9
Tyrosine	2.7
Valine*□	5.2

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

### TYPICAL FATTY ACID PROFILE

*Fatty acids represented as g/100g of product*

Saturated Fatty Acid	0.15
Monounsaturated Fatty Acid	0.05
Polyunsaturated Fatty Acid	0.10
Trans Fatty Acid	<0.02

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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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[Hilmar.com](http://Hilmar.com)

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