



## 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 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

### ORDERING INFORMATION

PART CODE	SHIPPING POINT
200080	Dalhart, TX 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

*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.*