



Hilmar 9010 Instantized Whey Protein Isolate

Hilmar 9010 is an agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process. With superior nutritive value, Hilmar 9010 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.

FEATURES / BENEFITS

- Quick, Cold-Water Dispersion
- Highly Soluble
- 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)

APPLICATIONS

- Powdered Mixes
- Nutrition Bars
- Soups, Sauces

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) | 92.0 | 90.0 min | Calculation |
| Protein (% as is) | 87.5 | 85.0 min | AOAC |
| Lactose (%) | 1.0 | - | AOAC |
| Fat (%) | 1.5 | 3.0 max | AOAC |
| Moisture (%) | 4.8 | 6.0 max | AOAC |
| Ash (%) | 2.5 | 5.0 max | AOAC |
| pH | | 5.5- 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) | 375 |
| 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) | 405 |
| Potassium (mg/100g) | 580 |
| Phosphorus (mg/100g) | 270 |
| Magnesium (mg/100g) | 75 |
| Chloride (mg/100g) | 135 |
| 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 9010 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
Soy Lecithin

ORDERING INFORMATION

| PART CODE | SHIPPING POINT |
|-----------|-----------------|
| 200081 | Dalhart, TX USA |

TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product

| | |
|------------------|------|
| Alanine | 4.8 |
| Arginine | 2.0 |
| Aspartic Acid | 10.0 |
| Cystine/Cysteine | 2.3 |
| Glutamic Acid | 16.3 |
| Glycine | 1.5 |
| Histidine | 1.5 |
| Hydroxyproline | <0.1 |
| Isoleucine*□ | 6.3 |
| Leucine*□ | 9.7 |
| Lysine* | 9.2 |
| Methionine* | 2.1 |
| Phenylalanine* | 2.8 |
| Proline | 5.7 |
| Serine | 4.3 |
| Threonine* | 6.5 |
| Tryptophan* | 1.9 |
| Tyrosine | 2.7 |
| Valine*□ | 5.1 |

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

TYPICAL FATTY ACID PROFILE

Fatty acids represented as g/100g of product

| | |
|----------------------------|-------|
| Saturated Fatty Acid | 0.30 |
| Monounsaturated Fatty Acid | 0.40 |
| Polyunsaturated Fatty Acid | 0.50 |
| Trans Fatty Acid | <0.02 |

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