



## 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 from cows 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 (milk)  
Soy Lecithin (soy)

## ORDERING INFORMATION

PART CODE	SHIPPING POINT
200081	Dalhart, TX USA
200081	Dodge City, KS 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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