



Hilmar 9011 Instantized Whey Protein Isolate

Hilmar 9011 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 9011 is designed for dry-mix applications to enhance dispersibility resulting in quick hydration into solution.

FEATURES / BENEFITS

- Sunflower Lecithin (no soy)
- 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
- 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 Carbohydrate (g/100g)	3.7
Total Sugar (g/100g)	1
Includes Added Sugars (g/100g)	0
Total Calories (Kcal/100g)	378.3
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 9011 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)
Sunflower Lecithin

ORDERING INFORMATION

PART CODE	SHIPPING POINT
200087	Dalhart, TX USA
200087	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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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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