

Product	Features / Benefits	Packaging	Order # / Part Code
PROfraction™			
7500 MFGM (Milk Fat Globule Membrane)	Hilmar 7500 is an enriched whey protein concentrate with beneficial phospholipids for digestive and immune health.	44.09 lb. bag (20 kg)	200058
8800 WPC Alpha-Lactalbumin	Hilmar 8800 is an alpha-lactalbumin enriched whey protein concentrate that improves sleep, aids in gut maturation and contributes to brain development.	44.09 lb. bag (20 kg) 1400 lb. tote (635 kg)	200060 200063
9400 WPI Acid Stable, Fortification	Hilmar 9400 is a highly functional lactose-free whey protein isolate. It has a bland flavor profile and provides heat stability during pasteurization.	44.09 lb. bag (20 kg)	200070
9410 WPI Instantized, High Protein, Dispersion	Hilmar 9410 is an instantized, lactose-free whey protein isolate with quick cold-water dispersion and high-solubility, ideal for powdered mixes.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200071 200072
PROtelyze™			
8350 WPH General Nutrition	Hilmar 8350 is a moderately hydrolyzed whey protein optimized for nutritional supplements, sports nutrition and medical nutrition applications.	44.09 lb. bag (20 kg)	200011
8360 WPH Instantized	Hilmar 8360 is an instantized whey protein hydrolysate with a moderate degree of hydrolysis, ideal for nutritional supplements, sports nutrition and medical nutrition applications.	44.09 lb. bag (20 kg)	200012
8390 WPH	Hilmar 8390 whey protein hydrolysate with a high degree of hydrolysis provides flavor enhancement benefits in savory, snack, prepared foods and meats.	44.09 lb. bag (20 kg)	200015
PROtelyze™ Extend WPIH	This hydrolyzed whey protein isolate is designed to maintain softness and extend shelf life in nutrition bars.	44.09 lb. bag (20 kg)	200077
PROfunction™			
8200 WPC Heat Stable, Gelling	Hilmar 8200 is a whey protein concentrate ideal for use in applications that require heat stability. It also exhibits good gelation characteristics.	44.09 lb. bag (20 kg)	200007
8500 WPC Lactose Free	Hilmar 8500 is a lactose-free whey protein concentrate appropriate for reduced and low-lactose applications.	44.09 lb. bag (20 kg) 1000 lb. tote (454 kg)	200016 200022
9020 WPI Clean Flavor, Clarity	Hilmar 9020 is a whey protein isolate derived from sweet dairy whey and manufactured by a special cross-flow filtration process, ideal for use in low pH beverages.	44.09 lb. bag (20 kg)	200083
Base Proteins			
7000 WPC Emulsification	Hilmar 7000 is functional 70% whey protein concentrate ideal for emulsified and processed food systems and as a higher protein source for milk solids replacement.	44.09 lb. bag (20 kg)	200055
8000 WPC Emulsification	Hilmar 8000 is a functional whey protein concentrate useful in a variety of dairy, bakery, nutrition, meat and surimi applications.	44.09 lb. bag (20 kg)	200001
8010 WPC Instantized	Hilmar 8010 is a functional, instantized whey protein concentrate manufactured specifically for dry-mix nutritional and savory applications.	44.09 lb. bag (20 kg)	200003
8011 WPC Instantized	Hilmar 8011 is a functional instantized 80% whey protein concentrate designed specifically for dry-mix applications to enhance dispersibility.	44.09 lb. bag (20 kg)	200010
9000 WPI Fortification	Hilmar 9000 whey protein isolate has a neutral flavor and favorable mineral profile. It is a practical fortification choice for applications requiring a high-quality source of protein.	44.09 lb. bag (20 kg)	200080
9010 WPI Instantized	Hilmar 9010 is an instantized whey protein isolate ideal for dry mixes, snack bars and nutritional uses. It is soluble across the pH range.	44.09 lb. bag (20 kg)	200081
9011 WPI Instantized	Hilmar 9011 is an agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process.	44.09 lb. bag (20 kg)	200087

All products are Kosher and Halal certified, EU conforming and Non-GMO (our products are not manufactured with genetically engineered components).