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WHEY PROTEIN PRODUCT BULLETIN

Hilmar[™] 9410 Instantized Whey Protein Isolate

Hilmar[™] 9410 is an agglomerated and instantized whey protein isolate derived from sweet dairy whey manufactured by a special cross-flow filtration process and isolated via a proprietary fractionation process. With superior nutrative value, Hilmar[™] 9410 is designed for dry-mix applications to enhance dispersibility and quick hydration into solution.

FEATURES / BENEFITS

- Quick, Cold Water Dispersion
- Highly Soluble
- Heat Stable During Pasteurization
- 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 ⁽¹⁾ and Halal Certified
- EU Compliant

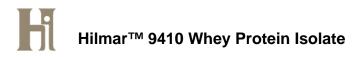
NUTRITIONAL VALUES

Typical	Specification	Test Method
93.0	91.0 min	Calculation
89.0	87.0 min	AOAC
0.1		AOAC
1.3	1.8 max	AOAC
4.7	6.0 max	AOAC
2.7	3.5 max	AOAC
	6.2-7.0	10% Sol. at 20°C
7.5	7.5	SMEDP
5	Specification	Test Method
	10,000 max	AOAC
	<10	AOAC
	93.0 89.0 0.1 1.3 4.7 2.7 7.5	89.0 87.0 min 0.1 1.3 1.8 max 4.7 6.0 max 2.7 3.5 max 6.2-7.0 7.5 7.5 Specification 10,000 max

	10,000 max	1010
Coliforms (CFU/g)	<10	AOAC
E. Coli (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)	23
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
MINERALS Sodium (mg/100g)	Typical 805
	<i>.</i>
Sodium (mg/100g)	805
Sodium (mg/100g) Calcium (mg/100g)	805 120
Sodium (mg/100g) Calcium (mg/100g) Potassium (mg/100g)	805 120 120
Sodium (mg/100g) Calcium (mg/100g) Potassium (mg/100g) Phosphorus (mg/100g)	805 120 120 180





TYPICAL AMINO ACID PROFILE

Amino acids represented as g/100g of product		
Alanine	5.5	
Arginine	2.2	
Aspartic Acid	9.4	
Cystine/Cysteine	2.1	
Glutamic Acid	17.1	
Glycine	1.3	
Histidine	1.6	
Hydroxyproline	<0.1	
Isoleucine*	6.2	
Leucine*	10.6	
Lysine*	9.7	
Methionine*	2.4	
Phenylalanine*	2.7	
Proline	5.8	
Serine	4.1	
Threonine*	6.4	
Tryptophan*	1.7	
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	0.45	
Monounsaturated Fatty Acid	0.25	
Polyunsaturated Fatty Acid	0.35	
Trans Fatty Acid	0.03	

PHYSICAL CHARACTERISTICS

Hilmar[™] 9410 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 multiwall 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
200071	Hilmar, CA USA

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