



FrieslandCampina 

Ingredients

Hyvital[®] Whey 8022

product data sheet

Hyvital Whey 8022 is a whey protein hydrolysate designed for athletes with a typical content of 22% di- and tripeptides.

Product characteristics

Hyvital Whey 8022 is prepared from a whey protein concentrate with 80% protein content. Hyvital Whey 8022 is a predigested whey protein containing branched chain amino acids (BCAA's). Hyvital Whey 8022 is produced under carefully controlled process conditions.

The highly selective enzymatic process that is used for producing the Hyvital Whey 8022, results in a product with a high content, 22%, of di- and tripeptides and a degree of hydrolysis of 15%.

Hyvital Whey 8022 has a good sensoric profile, a bland taste and odour, combined with low bitterness. Hyvital Whey 8022 is manufactured under food-grade conditions and complies with FDA food regulations.

Application

Hyvital Whey 8022 is specifically designed for application in the sports nutrition. The product can be applied in powder formulations, compressible tablets, nutritional bars and other types of nutritional supplements.

Packaging

Hyvital Whey 8022 is packaged in multi-wall paper bags with a polyethylene liner with a net content of 20kg. Palletised and wrapped to 640kg.

Shelf life and storage conditions

Products are best stored in original unopened packaging under clean, cool and dry conditions, out of direct sunlight and separated from strongly odorous materials.

DOMO[®]

This information is intended for industrial customers only and not intended for consumers.

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Typical analysis*

Chemical

Protein as is (TN x 6.51**)	78.1%
Total Nitrogen (TN)	12.0%
Amino Nitrogen (AN)	2.3%
pH (6% solution)	6.8
Moisture	< 5.0%
Ash	3.3%
Total fat	4.7%
Lactose	2.9%

Microbiological

Standard plate count	max. 5,000 cfu/g
Coliform count	max. 10 cfu/g
Yeast and mould	max. 100 cfu/g
E. coli	none detected in 1g
Salmonella	none detected in 100g

Hydrolysis Characteristics Molecular Weight Profile (area %)

> 10,000	10
10,000 - 5,000	4
5,000 - 2,000	10
2,000 - 1,000	12
1,000 - 500	14
< 500	50
Degree of Hydrolysis (DH)	15%
Free Amino Acids	4%

* Please refer to the specifications for guaranteed limits

** Conversion factor calculated as a function of degree of hydrolysis

Amino Acid Analysis Measured per 1g of product (in mg)

Alanine	38
Arginine	21
Aspartic acid	81
Cysteine	29
Glutamic acid	133
Glycine	15
Histidine	10
Isoleucine	51
Leucine	80
Lysine	69
Methionine	16
Phenylalanine	25
Proline	48
Serine	33
Threonine	48
Tryptophan	11
Tyrosine	23
Valine	46
Branched chain amino acids	177

Elemental Profile (mg/100g)

Calcium	340
Magnesium	50
Potassium	1,450
Sodium	450
Phosphorus	215

Potential consumer benefits are not to be considered as health claims. They should be considered as potential leads that might be developed into health claims complying with the local legal requirements.

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