

# From single-source whey to functional precision—hydrolysates created for formulation success

Produced exclusively from Hilmar's own dairy production, our hydrolysates offer traceable, single-origin sourcing for consistent ingredient quality and proven functionality. **PRO**telyze ingredients perform across diverse applications including bars, powders, RTDs, infant formula, gummies, confectionery and bakery, with tailored support for sensory optimization.

Whey Protein Hydrolysates (WPH) are now defined by ADPI® as whey-based ingredients that must be deliberately processed to achieve significantly higher levels of hydrolysis, unlocking superior nutritional and functional benefits. Hilmar hydrolysates consistently align with and reflect this new, internationally harmonized definition—delivering trusted quality and performance for high-value applications like infant formula, sports nutrition and better-for-you food and beverages.









# **Nutritional & Functional Benefits of Hilmar Hydrolysates**

Hilmar's whey protein hydrolysates deliver a powerful combination of nutritional and functional advantages that support product innovation and consumer wellness:



#### **Enhanced Bioavailability**

Supports efficient nutrient absorption for better results.



#### Improved Digestibility

Easier on the stomach, ideal for sensitive consumers.



## **Complete Protein Profile**

Offers all the benefits found in WPC and WPI.

# **Targeted Functional Performance**

Benefits vary depending on the degree of hydrolysis (DH), allowing customization for specific formulation needs, like:

- · Bar softening capabilities for improved texture and shelf life
- · Heat stability for ready-to-drink (RTD) beverages
- · Clean sensory profile for smooth taste and mouthfeel
- · Highly soluble for excellent performance in ready-to-mix powder applications

## **Product List**

#### **PRO**telyze Advance

WPH with a moderate degree of hydrolysis for improved bioavailability. Heat stable, acid soluble and stable, highly soluble. Offers anti-inflammatory properties, enhanced gut health and antioxidant effects. Developed for sports & performance nutrition and healthy living food & beverage applications.

#### Hilmar 8350

WPH with a moderate degree of hydrolysis for easier digestion. Heat stable, acid soluble and stable, highly soluble. Ideal for infant applications, providing high digestibility, improved gut health and antioxidant effects.

#### Hilmar 8360

WPH with a moderate degree of hydrolysis for enhanced bioavailability. Agglomerated and instantized for easy dispersion. Heat stable, highly soluble, acid soluble and stable. Delivers high digestibility in powdered applications. Developed for sports & performance nutrition and healthy living food & beverage applications.

#### Hilmar 8390

WPH with a high degree of hydrolysis. Heat stable, highly soluble, acid soluble and stable. Contains a higher concentration of peptides and free amino acids, supporting increased digestive tolerance and antioxidant effects in infant applications. May also be used in healthy living food & beverage applications.

#### **PRO**telyze for Bar

Hydrolyzed Whey Protein Isolate with a low degree of hydrolysis. Low lactose, low fat and a clean flavor profile without typical hydrolysate sensory properties. Designed for nutrition bar applications to enhance bar softening. Developed for sports & performance nutrition and healthy living food & beverage applications.

### **PRO**telyze for Powder

Hydrolyzed Whey Protein Isolate with a low degree of hydrolysis. Agglomerated and instantized for quick dispersion in cold water. Highly soluble, low lactose, low fat and a clean flavor profile without hydrolysate sensory properties. Designed for dry-mix applications. Developed for sports & performance nutrition and healthy living food & beverage applications.