

A low-angle photograph of a hiker's legs and feet on a rocky mountain trail. The hiker is wearing dark pants, orange and black boots, and a harness with yellow gear. A silver trekking pole is visible. The background shows a bright, hazy sky and distant mountains.

# HILMAR PROtelyze™ Extend

## HYDROLYZED WHEY PROTEIN ISOLATE

**Request a sample  
of Hilmar PROtelyze  
Extend today!**

**For more information  
call (209) 667-6076  
or visit [hilmar.com](http://hilmar.com)**

### **Nutritional Benefits**

- Lactose-Free
- Promotes Muscle Synthesis
- Easily Digestible
- Rapid Absorption

### **Functional Properties**

- Bar Softening
- Extends Bar Shelf Life
- Clean Flavor Profile
- Heat Stable

Is your protein bar too firm for your consumer or hardens too quickly on the shelf? Hilmar **PROtelyze** Extend is designed to maintain softness and to extend shelf life. Ideal for lactose-free bars, the flavor profile is clean, so it doesn't interfere with the flavors you've developed and your customers crave.

Hilmar **PROtelyze** Extend uses advanced enzymatic hydrolysis to break apart proteins to produce a mixture of peptides and free amino acids. The protein is then absorbed more easily to promote muscle synthesis and aid in recovery.

### **Reduce Formulation Costs**

Hilmar **PROtelyze** Extend has been shown to reduce the cost of your formulation when you use less than 100% and combine it with Hilmar 9000 or another high-quality WPI. Increase your profits with the same product benefits and desired bar flexibility.



### **GREAT FOR YOUR NEXT BAR APPLICATION**

- Ideal for Sports and Performance Nutrition applications and Healthy Living Nutrition applications.
- Developed for bar softening and extended shelf life.