

Acid Casein

Edible - 30/60, 90 Mix Mesh

Product Description

Acid Casein is obtained by precipitating of the casein fraction of milk protein with an acid. The precipitate is drained, washed with water, centrifuged and dried. **Acid Casein** contains at least 90% proteins (percent total dry matter) and not more than 2.5% minerals.

Qualities & Characteristics

- White to cream color
- Superb source of nutrition
- Kosher certified (O.U.D.)
- Bland and clean taste

Suggested Uses

Dietetics	Protein intake in a low calorie, low fat slow carbohydrate diet supplying 1000K calories per day.
Analog Foods	Protein source, emulsification, fat retention.
Nutritional Formulas	Protein complementation (double) modification of protein intake in order to be close to human milk.
Caseinates	Protein intake (intensive care).

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Physical & Chemical Specifications

		<u>ANALYTICAL METHOD</u>
Moisture	10% max	IDF 78 B/1980
Protein (N x 6.38) on dry basis	95% min	IDF 92/1979
Protein as is	85% min	IDF 92/1979
Fat	1.50% max	DSV VIII 4 A/1973
Lactose	0.20% max	IDF 106/1982
Ash	2.2% max	IDF 89/1979
Free acidity	0.20% max	IDF 91/1979
Iron	10 ppm max	EEC 8TH DIRECTIVE
Copper	5 ppm max	IDF 76 A/1980
Lead	1ppm max	ATOMIC ABSORPTION
Arsenic	1ppm max	ATOMIC ABSORPTION
Mercury	0.05 ppm max	ATOMIC ABSORPTION
Cadmium	0.05 ppm max	ATOMIC ABSORPTION
Nitrates	50 ppm max	IDF 95/1980
Antibiotics	none	GALESLOOT/HASSING
Phosphatase	none	
pH	4.6 +/- 0.2	DSV CH VIII-12
Sediments in 50g	B	IDF 107/1982
Objectionable matters in 50g	none	
Insoluble matters	none	DSV CHIMIE VIII-10

Bacteriological Specifications

Standard Plate Count in 1g	20,000 max	Staphylococcus	
Coliforms in 0.1g	none	coagulase + in 1g	none
Thermophilics in 1 g	5,000 max	Sulfite reducing clostridia	
Yeast & Molds in 1g	50 max	at 37 in 1g	10 max
Salmonella in 375g	none		

Particle Size

30/60 Mesh	95% minimum must pass ASTM 29 sieve (630 microns) 15% maximum may pass ASTM 23 sieve (160 microns)
Mix Mesh	90% minimum must pass ASTM 29 sieve (630 microns)
90 Mesh	95% minimum must pass ASTM 24 sieve (200 microns)

Packaging

25kg bags, kraft paper multi-wall with inner polyethylene liner.
Deliveries on non-returnable pallets, with polyethylene coating are possible.
ON REQUEST: 1200 kg BIG BAGS, non-returnable

Storage & Shelf Life

To ensure best preserving in storage, the following conditions are required:
Temperature: +5°C to +25°C
Moisture: <65° HR
Shelf Life: 24 months

IMPORTANT NOTICE

Our contractual liability consists in supplying goods complying with the above-mentioned specifications, or with the specific customer's requirements. In case of failure to those specifications, acknowledged by us and notified us in due time, our warrant will be limited to the replacement of the faulty product. Our commitment cannot bind us in case of wrong utilization of our product. The buyer must follow the rules applied in the