

Acid Casein

Edible - Attrition

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
- Kosher certified (O.U.D.)
- Attrition Dried
- Superb source of nutrition
- 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).

MiLK is Our Business...

Physical & Chemical Specifications

Moisture	10% max	<u>ANALYTICAL METHOD</u>
Protein (N x 6.38) on dry basis	95% min	IDF 78 B/1980
Protein as is	85% min	IDF 92/1979
Fat	1.50% max	IDF 92/1979
Lactose	0.20% max	DSV VIII 4 A/1973
Ash	2.2% max	IDF 106/1982
Free acidity	0.20% max	IDF 89/1979
Iron	20 ppm max	IDF 91/1979
Copper	5 ppm max	EEC 8TH DIRECTIVE
Lead	1ppm max	IDF 76 A/1980
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 25g	B	IDF 107/1982

Bacteriological Specifications

Standard Plate Count in 1g	20,000 max	Salmonella in 375 g	none
Coliforms in 0.1g	none	Stahpylococcus	
Thermophilics in 1g	5,000 max	coagulase + in 1g	none
Yeast & Molds in 1 g	50 max		

Particle Size

80 Mesh	80% minimum must pass AFNOR 29 sieve (200 microns) 12% maximum must pass AFNOR 23 sieve (50 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 country where the product is used.