

Calcium Caseinate

Product Description

Calcium Caseinate is obtained from fresh and pasteurized skimmed milk by acid coagulation of the casein, neutralization and dried. The manufacturing process brings to this product a very valuable organoleptic and microbiological quality.

Qualities & Characteristics

- Superb source of nutrition
- Available in Kosher (O.U.D.)
- Attrition dried
- White color
- Neutral taste, typical of milk proteins

Suggested Uses

Bakery	Process control of dough forming in yeast raised products. Uniform dispersion of fats. Improved nutrient value of flours, cereals and baked goods.
Candy	Crystallization control by water retention.
Meats	Emulsification of fat, water binding, adhesion, firmness.
Coffee creamers	Emulsification, coloration, and flavor.
Nutrition	Protein Intake.
Dietetic	Protein enrichment in pharmaceuticals, from infant to convalescent to geriatric foods and dietetic products.
Wines	Behaves as a coagulant and a clarifier.
Ice Cream	Emulsification and stabilization of milk shake and drink bases. Performs as a stabilizer in diabetic ice cream, as well as being low in calories and high in nutrients. Enhances longevity and minimizes shrinkage.

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Physical & Chemical Specifications

Moisture	6% max	<u>ANALYTICAL METHOD</u> IDF 78 B/1980
Protein dry basis	92% min	ISO 5549/1978
Protein as is	86% min	IDF 92/1979
Fat	1.50% max	ISO 5543/1988
Ash	4.50% max	IDF 90/1979
pH (Solution 5%)	6.9 +/- 0.2	IDF 115 A/1989

Bacteriological Specifications

	<u>m</u>	<u>M</u>	<u>n</u>	<u>c</u>	<u>ANALYTICAL METHOD</u>
Total Germs Count/g	20000	5000	5	2	ISO 4833/1991
Coliforms/g	0.1	10	5	2	ISO 4832/1991
Yeast & Molds/g	100	<10			Internal Method
Perifringens clostridia/g		neg			NFV 08-056/1994
Salmonella/375g	25	neg			FDA BAM/1984
Staphylococcus Coagulase +/-g	abs	neg			IDF 60A/1978
Listeria/25g	abs	neg			NFV 08-028-1/1997

Functional Specifications

Viscosity 100 Cps maximum - Solution at 10% measure at the shearing speed -
Apparatus: BROOKFIELD, temperature: 20C
Other levels of viscosity are possible upon request

Particle Size

90% must pass ASTM 26 sieve

Packaging

25kg bags, kraft paper multi-wall with inner polyethylene liner.

Deliveries on non-returnable pallets, with polyethylene coating are possible.

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.