

Calcium Caseinate

Spray Dried

Product Description

Calcium Caseinate is obtained from fresh and pasteurized skimmed milk by acid coagulation of the casein, neutralization with calcium hydroxide and drying in a spray-dryer. 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.)
- Fresh Curd
- White color
- Neutral taste, typical of milk proteins
- Spray dried

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

		<u>ANALYTICAL METHOD</u>
Moisture	6% max	ISO 5550
Protein dry basis	94% min	ISO 5549/1978
Protein as is	88% min	IDF 92/1979
Fat	1.50% max	IDF 9 C/1987
Lactose	0.6% max	Enzymatic Boehringer
Ash	4.50% max	ISO 5545/1985
pH (Solution 5%)	6.9 +/- 0.2	ISO 5546
Iron	20 ppm max	ATOMIC ABSORPTION
Copper	5 ppm max	ATOMIC ABSORPTION
Lead	2 ppm max	ATOMIC ABSORPTION
Arsenic	1 ppm max	ATOMIC ABSORPTION
Bulk density	0.28-0.33 g/ml	NILEMA LITRE
Extraneous matters (ADPI)	Disc A/B	ISO 5539
Calcium	1.25%±0.25%	ATOMIC ABSORPTION
Sodium	0.1% ± 0.05	Flame Emission

Bacteriological Specifications

	<u>m</u>	<u>M</u>	<u>n</u>	<u>c</u>	<u>ANALYTICAL METHOD</u>
Standard Plate Count/g	20000	5000	5	2	ISO 4833/1991
Coliforms/g	3	10	5	2	ISO 4832/1991
Thermophilics/g	1000	5000	5	2	DSV MICR. II 1A
Yeast & Molds/g		<10			Internal Method
Sulfite reducing clostridia at 46°C/g	50	100	5	2	ISO 7954/1988
Salmonella/25g		neg			FDA BAM/1984
Staphylococcus Coagulase +/-g		neg			IDF 60A/1978

Particle Size

90% must pass ASTM 26 sieve (315 u)

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.