

Potassium Caseinate

Product Description

The **Potassium Caseinate** is obtained from fresh and pasteurized skimmed milk by acid coagulation of the casein, neutralization and drying in a spray-dryer. The manufacturing process brings to this product very valuable organoleptic and microbiological qualities.

Qualities & Characteristics

- White color
- Free flowing powder
- Neutral taste and odor

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

Potassium %	1.5 +/- 0.2	Flame emission
Moisture %	6% max	IDF 78C/1991
Protein dry basis	94% min	ISO5549/1978
Protein (as is)	88% min	IDF 92/1979
Fat	6.6% max	ISO 5543/1988-IDF 79B/1991-IDF 90/1979
Iron	20 ppm	Atomic Absorption
Copper	5 ppm	Atomic Absorption
Lead	1 ppm	Atomic Absorption
Arsenic	1 ppm	Atomic Absorption
pH	7.0 +/- 0.2	IDF 115A/1989
Filtration test (ADPI)	Disc A/B	ISO 5739

Microbiological Specifications

Total Plate Count/g	<5000	IDF 100B/1991
Yeast & Molds/g	<50	IDF 94 B/1991
Coliforms/0.1g	None	IDF 73/1985
Salmonella/25g	None	FDA BAM/8th ED. 1995
Clostridium perfringens	Absence	NF V08-506/1994
Thermophilics	<5000	DSV MICR. II 1A/Recueil AFNOR/ISTV 1986
Coag. & Staphylococcus	Absence	IDF 60A-1978

Packaging

25 kg bags kraft paper multiwall 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: H < 65% T < 25°C

Shelf Life: 24 months

Away from all sources of contaminating odors or tastes.

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.