

Instant Micellar Casein



THE MILKY WHEY, Inc.

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DESCRIPTION:

Instant Micellar Casein is a slow release protein derived from fresh milk and then instantized to promote rapid dispersion into water.

COMPOSITION

ATTRIBUTE	TYPICAL ANALYSIS
Fat	≤ 2.0%
Moisture	≤ 6.0%
Protein (dry basis)	≥ 85.0%

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL ANALYSIS
Standard Plate Count	< 10,000 CFG/g
Coliform	< 10 CFU/g
Yeast	< 100 CFU/g
Mold	< 100 CFU/g
Salmonella	Negative / 375g
Staphylococcus aureus	< 10 CFU/g
E. coli	< 10 CFU/g

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

Micellar Casein, Lecithin

STORAGE:

Below 25°C and below 75% relative humidity.

SHELF LIFE:

Two years from date of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

Multi-wall kraft bags with polyethylene liner.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business

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specification