

INDUSTRIAL GRADE ACID CASEIN

Description Acid casein is manufactured by acid preparation of fresh, pasteurized skim milk under extremely sanitary conditions to insure a pure and wholesome product. casein.

Characteristic	Specification
Moisture	12% max
Protein (N x 6.38) on dry basis	95% min
Milkfat	2.25% max
Lactose	1.0 max
Ash	2.5% max
Sediments (25g)	22.5 mg, D-Disc max
Coliforms (cfu/g)	Negative
Salmonella (100g)	Negative
Staphylococcus Coagulase (1g)	Negative
E. Coli	Negative
Yeast (cfu/g)	<50 max
Mold (cfu/g)	<50 max
pH (5% at 20°C)	4.7 ± 0.4

Packaging Heat-sealed, multiwall kraft paper bags. Polyethylene liner individually closed. No staples or metallic fasteners.

Storage Edible acid casein is best used within 1 year from manufacturing date when stored under proper conditions. Since the product is hygroscopic and can absorb odors, it is recommended that the product be stored at temperatures below 25°C, relative humidity below 65% and in an odor free environment.

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