



Acid Casein

FACT SHEET

Acid Casein is a milk protein produced by acid precipitation of casein from fresh pasteurised skimmed milk. It possesses excellent emulsifying and water binding/retention properties.

Variations

- Attrition dried 90 mesh
- Various mesh sizes available on request

Nutritional Analysis

| Parameter | Typical Value per 100 g |
|--------------------|-------------------------|
| Energy | 357kcal/1494kj |
| Protein | 87.3 |
| Fat | 1.2 |
| of which Saturates | 0.8 |
| Carbohydrate | 0.2 |
| of which Lactose | 0.2 |
| Dietary Fibre | 0 |
| Salt | 4mg |
| Ash | 1.7 |

Microbiological Values

| Microbiological Criteria | Maximum limits |
|----------------------------------|----------------|
| Standard Plate Count (TBC/TPC) | 20,000/g |
| Coliform | Neg/0.1g |
| E. Coli | Neg/0.1g |
| Yeast & Mould | <50/g |
| Coagulase-positive Staphylococci | Neg/g |
| Salmonella | Neg/375g |
| Enterobacteriaceae | Neg/g |

Applications

-  Processed and Analogue Cheese
-  Sports Nutrition
-  Dietary products
-  Healthcare products
-  Creams & Creamers, Coffee Whiteners
-  Yogurt Manufacture

Packaging/Shelf life/Storage

| Parameter | 25kg Bags | 700kg Bags |
|--|--|--|
| Bag Material | Paper bag with Polyethylene liner | 100% Polypropylene & LDPE inner liners |
| Bag Size | 25kg | 1000kg |
| Number of bags per layer/layers per pallet | 4 bags per layer, 10 layers per pallet | 1 Bag per Pallet |
| Pallet type | Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped | |
| Storage Conditions | Store in cool and dry conditions (<25°C with a relative humidity <65%) and away from strong odours and direct sunlight | |
| Shelf Life | 24 months from manufacture | |

Conformance



Halal

Kosher



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Please note all stated values are typical, always clarify exact level and parameters with a manufacturer specification