



Rennet Casein

FACT SHEET

Rennet Casein is a natural milk protein produced from pasteurized skimmed milk coagulated with rennet (enzyme). Once coagulated, the caseins are divided from whey, filtered, and dried.

Variations

- Unmilled 30 mesh
- 60 mesh
- 90 mesh

Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	337kcal/1410kJ
Protein	80.8
Fat	0.6
of which Saturates	0.4
Carbohydrate	0.83
of which sugar (Lactose)	0.83
Fibre	<0.5
Salt Equivalent	0.08
Ash	8.75

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 cheese



Analogue Cheese

Packaging/Shelf life/Storage

Parameter	25kg Bags	1000kg 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



Email: info@glenstalfoods.com Phone: 00 353 61 386 511



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