



Sodium Caseinate

FACT SHEET

Sodium Caseinate is a high quality milk protein produced from fresh pasteurised skimmed milk through acid precipitation of the casein followed by neutralization with sodium salt. It has very good functionality and is suitable for a wide range of applications.

Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	357kcal/1494kj
Protein	90
Fat	1.2
of which Saturates	0.8
Carbohydrate	Trace
of which Lactose	0.2
Dietary Fibre	0
Ash	4.3

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
-  High protein beverage powders
-  Nutrition bars and supplements
-  Instant soup mixes
-  Whipped toppings

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



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