# Sodium Caseinate

Specification code SCA/1/CHE
Date 29/06/2023

## Chemical

| | |
|---|---|
| Moisture: | 6.00% max |
| Protein in dry matter: | 93.00% min |
| Fat: | 2.00% max |
| Ash: | 4.50% max |
| pH: | 6.7 +/-0.3 |
| Scorched particles | Disc A/B max |

## Microbiological

| | |
|---|---|
| Total plate count | 5 000 / 1g max |
| Coliforms | absent / 1g |
| Yeast and Mould | 50 / 1g max |
| Salmonella | absent / 25g |
| Listerie | absent / 25g |

## Physical

Color: White,cream powder
Odour: Without flavour, neutral , clean
Taste: Neutral

## Packaging

25 kg more-ply paper bags with polyethylene inner bag
Other packing on request

## Storage

Cool and dry, in the original packaging max 24 months

Caseinates are a natural and healthy source of protein with a neutral taste and with a variety of functionalities. They are known for their emulsifying, stabilizing and structurising properties in many food applications.

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