

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 structuring properties in
many food applications.