

## Acid Casein Powder

### Information Sheet

*(Please note that this is not a Specification sheet)*

Acid Casein is a high quality milk protein product, produced by acid precipitation of the casein from fresh pasteurised skimmed milk.

### Characteristics

- High protein attrition dried milk powder
- Excellent stabilisation and emulsification properties
- High nutritional source of protein
- Full amino acid profile

### Ingredients

- Acid casein

	Typical Specification (As Is)
Moisture	10.0% Max
Fat	1.5% max
Protein (Dry Basis)	95.0% Min

### Varieties

- 110 mesh (attrition)



### Mainly used in

- Nutritional health care products
- Processed cheese
- Infant formula

- Beverages and creamers
- Snack Food
- Ready meals
- Sauces and seasoning

### Flavour

Typical clean dairy flavour



### Packaging

Multi-ply paper sacks with polyethylene liner, net weight 25 kg. This product is also available in large bags.

### Shelf Life

24 months from date of manufacture when stored in a cool, dry area at maximum 55 % relative humidity.

### Quality Assurance

All of our Acid Casein is produced to the highest European standards. Full specifications incorporating quality control measures are available on request.

For a product specification, sample or further information please contact Ornua Ingredients through our online information request form on [www.ornua.com](http://www.ornua.com) or call +353 1 661 9599.