

Calcium Caseinate Powder

Information Sheet

(Please note that this is not a Specification sheet)

A high quality milk protein product, manufactured from fresh pasteurised skimmed milk through acid precipitation of the casein followed by neutralisation and drying.

Characteristics

- High protein attrition dried milk powder, with the following properties:
 - High emulsification
 - High solubility
 - Binding properties
 - A good mineral profile
 - A good amino acid profile

Ingredients

- Casein
- Calcium salts



Mainly used in

- Processed cheese
- Liquors
- Snack Food
- Infant formula
- Nutritional uses
- Binding in processed foods

Flavour

Typical clean dairy flavour.

Packaging

Multi-ply paper sacks with polyethylene liner, net weight 25 kg.

Shelf Life

24 months from date of manufacture when stored in a cool dry area at maximum 70 % relative humidity.

Quality Assurance

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

	Typical Specification (As Is)
Moisture	6.0% max, Target 4.5%
Fat	1.5% max, Target 0.8%
Protein	86.0% min, Target 90.0%

