

Rennet Casein Powder

Information Sheet

(Please note that this is not a specification sheet)

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

Characteristics

- High protein source
- High emulsification properties
- Delivers high yields

	Typical Specification (As Is)
Moisture	12.0% max
Fat	1.0% max
Protein	88.0% min

Varieties

- 30 mesh size
- 60 mesh size
- 90 mesh size

Ingredients

- Rennet, Casein



Mainly used in

- Primarily used in analogue cheese & processed cheese production.

Flavour

Typical clean dairy flavour



Packaging

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

Shelf Life

Quality Assurance

All of our rennet casein powder 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 or call +353 1 661 9599.