

## Sodium 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:
  - Emulsification
  - Solubility properties
  - Binding properties
  - Foaming
  - Texture enhancement

	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%

### Ingredients

- Casein
- Sodium salts



### Mainly used in

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

### 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 with a maximum of 70% relative humidity.

### Quality Assurance

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