

## Acid Casein

### Production Definition:

Acid Casein is a high quality milk protein derived from the acid precipitation of fresh skim milk.

### Typical Compositional Range (Percentage)<sup>1</sup>

Protein, as is .....	89.5
Protein, dry basis.....	97.2
Lactose.....	< 0.5
Fat <sup>2</sup> .....	1.5
Ash.....	1.5
Moisture <sup>2</sup> .....	8.0
pH.....	3.7 – 5.2

### Microbiological Analysis

Total Plate Counts <sup>2</sup> .....	<30,000/g
Coliform <sup>2</sup> .....	<10/g
Salmonella.....	negative
E. coli.....	negative
Yeast & Mold.....	100/g max

### Other Characteristics

Color <sup>2</sup> .....	white to light cream
Flavor <sup>2</sup> .....	clean and pleasing
Particle size.....	please request Mesh size

### Ingredient Statement

“Acid Casein”

### Production Applications and Functionality

Highly functional in imitation cheese and cheese foods as well as products needing protein fortification

### Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 6 to 9 months.

### Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. “tote bins,” etc)

<sup>1</sup> On an “as is” basis

<sup>2</sup> USDA Grade parameters (7 CFR §58.2705)

\*The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.\*