

# EDIBLE ACID CASEIN

## Product Data Sheet

Edible Acid Casein is Prepared from Fresh Skim Milk using Mineral Acid and Drying Process.

### Applications:

EnNutrica's **Acid Casein** is used widely in nutrition applications protein Fortification applications.

### Specifications:

#### Chemical

Protein (N x 6.38) (ODB)	Min 92 %
Fat	< 1.5%
Ash (550°C)	< 2%
Moisture	< 10%
pH	4.6
Acidity LA%	0.07%

#### Microbiology

Standard plate count	< 10,000/g
Aerobic spore count	max. 100 cfu/g
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Enterobacteriaceae	max. 5 cfu/g
Coliform	Absent/g
E.Coli	Absent/g
Coag. +ve <i>Staphylococci</i>	Absent/g
<i>Salmonella sp</i>	Absent/25g
Yeast and Mould	Absent/g

#### Physical / Sensory

Color	Creamy White
Taste / Odour	Pleasant Milky
Bulk Density (tapped)	0.65
Heat Stability	5 <sup>th</sup> Negative
Insolubility Index	< 0.3 ml
Dispersibility	Acceptable

#### Minerals (mg/100g powder)

Calcium	1450
Iron	1.7
Magnesium	135
Potassium	1183
Phosphorus	980
Sodium	376
Zinc	4

#### Amino Acid Profile (g/100g powder)

Alanine	0.88
Arginine	1.02
Aspartic Acid	2.14
Cysteine	0.10
Glutamic acid	6.10
Glycine	0.56
Histidine	0.83
Isoleucine	1.50
Leucine	2.72
Lysine	2.11
Methionine	0.61
Phenylalanine	1.48
Proline	3.49
Serine	1.67
Threonine	1.26
Tryptophan	0.40
Tyrosine	1.22
Valine	1.76

### Packaging

EnNutrica's Casein is packaged in Multi-Wall Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

### Storage conditions

Storage in the Original Sealed Packing in Ambient Condition (< 32°C) without Exposure to Direct Sunlight and away from Moisture in Hygienic Environment.

### Shelf Life

**18 Months from the Date of Packing**