



PRODUCT SPECIFICATION		CALCIUM CASEINATE
Date: 20.11.2018		
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Edition: 2		
Ingredients		Calcium Caseinate 100%

Physical and chemical parameters			
	TYPICAL	LIMITS	METHOD
Sensorial characteristics	Powdery, white to cream-coloured, free from foreign odour	Impermissible other colour and foreign odour	PN-A-86361-1:1999
Calcium [%]	1,3	1,0 to 1,4	Atomic absorption
Sodium [%]	0,2	0,4	Atomic absorption
pH	6,8	6,5 - 7,2	ISO 5546:1979
Water quantity [%]	5,5	Max 6,0	ISO 5550:2006 (IDF 78:2006)
Protein content in dry matter [%]	94	≥91	ISO5549:1978
Fat content [%]	1,5	max 2	ISO 5543:2004 (IDF 127:2004)
Scorched particles and extraneous matter	A	A/B	ISO 5739:2003 (IDF 107:2003)
Solubility [%]	99,0	≥ 98,0	ISO 8156:2005 (IDF 129:2005)
Ash content [%]	3,5	Max 4,5	ISO 5544:2008 (IDF 89:2008)
Lactose [%]	0,1	Max 1	ISO 5548:2004 (IDF 106:2004)
Bulk density [g/l]	c.a. 500	-	IDF Standard 134A:1995
Viscosity [mPas]	3000	2000-5000	Brookfield 20°C, 20%
Mesh size	90	-	Sieves analyse
Microbiology			
	TYPICAL	LIMITS	METHOD
Total Plate Count in 1g	500 c.f.u.	10000 c.f.u.max	ISO 4833:2003
Coliforms / 0,1g	negative	negative	ISO 4831:2006
Yeasts and moulds / 1g	absent	50/50 c.f.u.max	ISO 7954:1999
Salmonella/100g	negative	negative	PCR, System BAX Q7
Staphylococcus Aureus /1g	<1	<1	ISO 6888-3:2003
Listeria Monocytogenes in 25g	absent	absent	ISO 11290:1999
Others			



Packaging	3-layer paper bags with 1 foil layer, Net Weight 25kg. Bags are layed down on wooden pallet (for food) with cardboard protector (10 layers per 4 bags). After that all is wrapped in stretch foil.	
Store condition	Moisture to 65%.	
	Temperature from 10 °C to 25 °C.	
Transport	Containers	
Intend of usage	For further manufacture in industry: bakery, candy, coffee creamers, nutrition, dietetic protein, wines behaves, ice cream	
Expiry date	2 years	

Allergen Statement	Present in the Product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Allergens			
Egg & egg products (frozen yolk, egg white, powder and egg protein isolates, etc.)	No	No	No
Milk & Dairy products (whey, lactose cheese, casein, spice carriers, milk, cream, powdered products, etc.)	Yes	Yes	Yes
Peanut & ist derivatives (peanut meal, flour, oil, butter, ground nuts, Szechwan sauce, mandelona nuts, etc.)	No	No	No
Shellfish (Crustaceans & Mollusks) (including crab, crayfish, shrimp, lobster, clams, mussels, oysters, scallops and bases made from these items)	No	No	No
Soy & ist derivatives (lecithin, oil, tofu, protein, soy powder, etc.)	No	No	No
Tree Nuts (almond, beechnut, brazil nut, butternut, nutmeg, cashew, chestnut, chinquapin, coconut, hazelnuts/filbert, ginko nut, hickory, lichee nut, macadamia/bush nut, pecan, pine nut/pinon nut, pili nut, pistachio, sheanut, walnuts/heartnut)	No	No	No
Wheat (hydrolyzed wheat protein, flour, gluten flour, starches, etc.)	No	No	No



Fish (fresh water or salt water, octopus, fish gelatin, etc.)	No	No	No
Sensitizing Agents			
Corn & Corn Derivatives (modified starch, hydrolyzed protein, sweeteners, sugars, spice carriers, etc.)	No	No	No
Gluten (wheat, rye, barley, oats, flour, triticale, etc.)	No	No	No
Sulfites (including sulfur dioxide, sodium, dithionite, chemicals that list sulfites)	No	No	No
Monosodium Glutamate	No	No	No
FD&C Colors (Yellow #5, Yellow #6, Blue 2, Red 40)	No	No	No
Celery (Root, leaves or stalk. Does not include seeds)	No	No	No
BHT, BHA, TBHQ	No	No	No
Sudan red	No	No	No
Aluminium or Silicates (anticaking agents)	No	No	No