



<b>PRODUCT SPECIFICATION</b>	<b>SODIUM CASEINATE</b>
Date: 20.11.2018 Page:1-3 Edition: 2	
Ingredients	Sodium Caseinate 100%

Physical and chemical parameters			
	TYPICAL	LIMITS	METHOD
<b>Sensorial characteristics</b>	<b>Powdery, white to cream-coloured, free from foreign odour</b>	Impermissible other colour and foreign odour	PN-A-86361-1:1999
<b>Sodium [%]</b>	<b>1,4</b>	1,1 to 1,5	Atomic absorption
<b>pH</b>	<b>6,8</b>	6,5 - 7,2	ISO 5546:1979
<b>Water quantity [%]</b>	<b>5,5</b>	Max 6,0	ISO 5550:2006 (IDF 78:2006)
<b>Protein content as is [%]</b>	<b>88</b>	≥87	ISO5549:1978
<b>Fat content [%]</b>	<b>1,5</b>	max 2	ISO 5543:2004 (IDF 127:2004)
<b>Scorched particles and extraneous matter</b>	<b>A</b>	A/B	ISO 5739:2003 (IDF 107:2003)
<b>Solubility [%]</b>	99,9	≥99,5	ISO 8156:2005 (IDF 129:2005)
<b>Ash content [%]</b>	3,5	Max 4,5	ISO 5544:2008 (IDF 89:2008)
<b>Lactose [%]</b>	0,1	Max 1	ISO 5548:2004 (IDF 106:2004)
<b>Bulk density [g/l]</b>	c.a. 500	-	IDF Standard 134A:1995
<b>Viscosity [mPas]</b>	3000	2000-5000	Brookfield 20°C, 20%
<b>Mesh size</b>	90	-	Sieves analyse
Microbiology			
	TYPICAL	LIMITS	METHOD
<b>Total Plate Count /1g</b>	500 c.f.u.	10000 c.f.u. max	ISO 4833:2003
<b>Coliforms /0,1g</b>	negative	negative	ISO 4831:2006
<b>Yeasts and moulds /1g</b>	absent	50/50 c.f.u. max	ISO 7954:1999
<b>Salmonella/100g</b>	negative	negative	PCR, System BAX Q7
<b>Staphylococcus Aureus /1g</b>	<1	<1	ISO 6888-3:2003
<b>Listeria Monocytogenes in 25g</b>	absent	absent	ISO 11290:1999



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

Allergen Statement	Present in the Product	Present in other products manufactured on the same line	Present in the same manufacturing plant
<b>Allergens</b>			
<b>Egg &amp; egg products</b> (frozen yolk, egg white, powder and egg protein isolates, etc.)	No	No	No
<b>Milk &amp; Dairy products</b> (whey, lactose cheese, casein, spice carriers, milk, cream, powdered products, etc.)	Yes	Yes	Yes
<b>Peanut &amp; its derivatives</b> (peanut meal, flour, oil, butter, ground nuts, Szechwan sauce, mandelona nuts, etc.)	No	No	No
<b>Shellfish (Crustaceans &amp; Mollusks)</b> (including crab, crayfish, shrimp, lobster, clams, mussels, oysters, scallops and bases made from these items)	No	No	No
<b>Soy &amp; its derivatives</b> (lecithin, oil (*1), tofu, protein, soy powder, etc.)	No	No	No
<b>Tree Nuts</b> (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



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