

## Calcium Caseinate values

### PHYSICAL PROPERTIES

Color:	White to light cream
Flavor/Odor:	Clean/Bland
Particle size:	Fine, free flowing powder

### TYPICAL ANALYSIS

Protein (dry basis):	91.0%
Moisture (max):	6.0%
Fat :	2.5%
Ash :	6.0%
Carbohydrate:	1.0%
pH:	6.6-7.3

### TYPICAL MICROBIOLOGICAL ANALYSIS

Total Plate Count:	<20,000/g
Coliforms:	<10/g
Yeast/Mold:	<100/g
Salmonella:	Negative
S. aureus:	Negative
E. coli:	Negative

### TYPICAL AMINO ACID PROFILE (g/100g)

Alanine:	2.6
Arginine:	3.6
Aspartic acid:	6.6
Cystine:	0.5
Glutamic acid:	20.0
Glycine:	1.6
Histidine:	2.3
Isoleucine:	4.2
Leucine:	8.2
Lysine:	7.3
Methionine:	2.5
Phenylalanine:	4.4
Proline:	10.1
Serine:	5.6
Threonine:	4.3
Tryptophan:	1.2
Tyrosine:	4.6
Valine:	5.4