

Edible Rennet Casein

High quality milk protein product, produced by a microbial rennet enzyme precipitation of the casein from fresh pasteurised skimmed milk.

PHYSICAL PROPERTIES

Color:	White to light cream
Flavor/Odor:	Clean
Particle size:	90 Mesh

TYPICAL ANALYSIS

Protein (dry basis):	91.0%
Moisture (max):	10.5%
Fat:	0.5%
Ash:	3.0%
Lactose:	<0.5%
pH:	6.6-7.2

TYPICAL MICROBIOLOGICAL ANALYSIS

Total Plate Count:	<30,000/g
Coliforms:	<10/g
E.Coli:	Negative
Yeast/Mold:	100/g
Salmonella:	Negative
S. aureus:	Negative

TYPICAL AMINO ACID PROFILE

	(g/100g protein)
Alanine:	2.4
Arginine:	2.5
Aspartic acid:	5.9
Cystine:	0.4
Glutamic acid:	19.3
Glycine:	2.5
Histidine:	2.8
Isoleucine:	5.7
Leucine:	9.3
Lysine:	8.4
Methionine:	2.7
Phenylalanine:	4.8
Proline:	10.3
Serine:	5.9
Threonine:	4.5
Tryptophan:	1.3
Tyrosine:	6.2
Valine:	6.7

PACKAGING & STORAGE

Packaging: 25 kg. (55.115 LBS.)
Polyethylene lined,
multiply, paper bags

Storage: Keep in a cool, dry building