

Sodium Caseinate

Product Data Sheet

Product description: multifunctional cow`s milk protein. Produced from acid casein by an extrusion method.

Characteristics / Index	Method	Value
Physical and chemical		
Moisture %, max. Fat	PN-EN ISO 5550	5.8
%, max.	PN-EN ISO 5543	1.6
Protein in d.m. %, min.	PN-EN ISO 8968-3	92.0
Lactose %, max.	IDF 79B	0.3
Ash %, max.	PN-EN ISO 5544	4.5
pH	PN-EN ISO 5546 IDF	6.6 – 7.0
Insolubility index / ml, max.	129	<0.1 (Na)
Purity (disc)	ADPI 916	A
Microbiological		
TPC, CFU/ 1g, max.	PN-EN ISO 4833	<3000
Coliforms / 0,1g	PN-EN ISO 7251	-
Yeast and mold / 1g, max.	IDF 94	<10
Salmonella / 25g	PN-EN ISO 6579	-
SRC / 0,01g	GOST 29185-2014	-
Toxic elements		
Pb, mg/kg	GOST 30178-96	<0,01
As, mg/kg	GOST P 51766-2001	<0,01
Cd, mg/kg	GOST 30178-96	<0,01
Hg, mg/kg	MG 4.1.1472-03	<0,001
Mycotoxins		
Aflatoxin M1, mg/kg	MP №48-08	<0,00025
Melamine, mg/kg	MG 4.1.2420-08	-
Radionuclides		
Cesium-137, Bq/kg	GOST 32161-2013	<10,0
Strontium-90, Bq/kg	GOST 32163-2013	<15,0

Antibiotics		
Chloramphenicol, mg/kg	MG 4.1.1912-04	-
Tetracycline group, mg/kg	MG 4.2.026-95	-
Streptomycin, mg/kg	MG 4.2.026-95 MG	-
Penicillin, mg/kg	4.2.026-95	-
Pesticides		
Hexachlorane (α , β , γ isomers), mg/kg	GOST 23452-2015	<0,005
DDT and its metabolites, mg/kg	GOST 23452-2015	<0,005
Organoleptical		
Taste, smell	Typical milky or neutral	
Colour	White to light creamy	
Form	Consistent dry powder	

Application: food industry (dairy, nutrition, bakery, confectionery, sausage and meat, etc., products).

Packing: paper bag with a polyethylene inner liner, 25 kg net.

Shelf life and storage conditions: 24 months from the production date at the relative air humidity not above 80%, at a temperature from 0 to 25°C.

HS code: 3501 90 90 00

CAS: 9005-46-3