



PJSC "TERNOPIL DAIRY FACTORY"

ACID CASEIN

PRODUCT OF UKRAINE



Product description

Acid Casein is a granular milk protein suitable for use in a wide range of non-food applications, produced by controlled acidification of pure skim milk. Acidification is achieved by adding a mineral acid.

Type

Acid Casein (100%), Technical Grade, Highest Quality.

Physical and chemical parameters

Parameter	Limit	Method
Protein (N x 6,38) Dry Basis, %	min 92,8	ISO 8968-2
Moisture, %	max 11,5	ISO 5500
Fat, %	max 2,0	ISO 5543
Ash, %	max 2,5	ISO 5544
Lactose, %	0,5 ± 0,04	ISO 5548
Free Acidity	max 0,5	ISO 5547
pH (5%)	4,0 ± 0,3	ISO 5546
Insolubility Index, cm ³	max 0,2	ISO 8156
Scorched Particles (25g)	Disc A	ISO 5739

Microbiological parameters

Parameter	Limit	Method
Total plate count, in 1g	max 5,0*10 ⁴ CFU	ISO 4833
Coliform, in 1g	max 100 CFU	ISO 4832
Staph. Coag. Pos. in 1g	max 100 CFU	ISO 6888-1
Yeast and mold, in 1g	max 1,0*10 ³ CFU	ISO 7954
Listeria monocytogenes, in 25g	Absent	ISO 11290-2
Salmonella, in 25g	Absent	ISO 6579

Storage conditions

Keep in cool (below 25°C) and dry place (relative humidity below 65%).

Shelf Life:

12 months

Packaging

Net 25 kg in multilayer paper bag with polyethylene liner

Rev.date: January 15, 2019



PJSC "Ternopil Dairy Factory"

28 Lozovetska st., Ternopil 46010, Ukraine

Web: www.molokija.com

E-mail: popovskiy@molokija.com; Tel: +380(50)3347169