

SPECIFICATION SHEET

Rennet Casein, Fresh Curd

Product description

A dried granular, free flowing powder with high protein content, manufactured from fresh pasteurized skimmed cow's milk, which is enzymatically coagulated.

Physical	Typical value	Specification
Scorched particles (ADPI)	A	B max.
pH (10% sol. 20 °C)	7.2	6.9 - 7.5
Mesh Size	30, 60 and 90	

Chemical

Fat	0.7	1.0 % max.
Protein (N x 6.38) as is	82.0	81.0 % min.
Lactose (by calculation)	0.1	
Ash	8.0	7.5 % min.
Moisture	10	12.0 % max.

Microbiological

Standard plate count	< 10,000	30,000 /g max.
Yeast & Moulds	< 10	50 /g max.
Coliforms	< 5	< 10 / g
Coag.Positive Staph.	< 10	< 10 / g
E-Coli	negative	negative / g
Salmonella	negative	negative / 125 g

Sensory

Colour	White to light cream	
Taste and Odour	Clean and bland	

Nutritional Information

Energy content	1,400 kJ/100 g	
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Storage & Shelflife

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelf life	24 months	

Packaging

Bag: more ply with inner liner	25 kg	
Semi bulk: big bag	abt. 1,000 kg	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.