

Rennet Casein

Production Definition

Rennet Casein is a high quality milk protein product, produced by rennet precipitation of the casein from fresh pasteurized skimmed milk. Available in a range of mesh sizes.

Typical Compositional Range¹

Percentage

Protein, as is.....	89.5
Protein, dry basis.....	>88.0
Lactose	<0.2
Fat ²	<1.0
Ash	>7.5
Moisture ²	<12.0
pH.....	>7.0

Microbiological Analysis

Total Plate Count ²	< 30,000/g
Coliform ²	< 10/g
Salmonella	negative
Ecoli	negative
Yeast & Mold.....	100/g max

Other Characteristics

Color ²	white to light cream
Flavor ²	clean and pleasing
Particle Size.....	please request Mesh size

Ingredient Statement

“Acid Casein”

Production Applications and Functionality

Highly functional in imitation cheese and cheese foods as well as products needing protein fortification.

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 6 to 9 months.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (*i.e.* “tote bins”, *etc.*)

¹ On an “as is” basis

² USDA Grade parameters (7 CFR §58.2705)

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