

Sodium Caseinate

Production Definition

Spray Dried Sodium Caseinate is a high quality milk protein product, manufactured from fresh pasteurized skimmed milk through acid precipitation of the casein followed by neutralization and drying.

Typical Compositional Range¹

Percentage

Protein, as is.....	89.0
Protein, dry basis.....	>90.0
Lactose	<0.2
Fat ²	<1.5
Ash	<4.5
Moisture ²	<6.0
pH.....	6.3 – 7.5

Microbiological Analysis

Total Plate Count ²	< 20,000/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.....	Fine, free-flowing powder

Ingredient Statement

“Sodium Caseinate”

Production Applications and Functionality

Spray dried Sodium Caseinate is useful in a variety of foods including processed cheese, nutritional beverages, soups, non-dairy creamer and whipping agents.

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)

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.