



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 Range (Percentage)¹

| | |
|-----------------------------|-------|
| 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

| | |
|--|-----------|
| Standard Plate Counts ² | <30,000/g |
| Coliform ² | <10/g |
| Salmonella..... | negative |
| E. coli..... | 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

"Rennet Casein"

Production Applications and Functionality

General protein supplement, protein functionality for gelation (yogurts, pudding), whipping (topping and filling), water-binding (meat, sausage), and emulsification (ice cream, margarine, mayonnaise)

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.