

- **Food Grade Quality** -

Acid casein edible

- production of milk protein and caseinate solutions for application in the food industry
- as functional ingredient and for protein enrichment in food
- ingredient for technical use e.g.:
 - glue
 - paint base
 - finish for high class paper.

| | |
|----------------------------------|-------------------|
| Energy | 1543 kJ /363 kcal |
| Protein | 89 g |
| Carbohydrates | < 0.1 g |
| - of which sugar | < 0.1 g |
| Fat | 0.8 g |
| - of which saturated fatty acids | 0.5 g |
| Fiber | 0 g |
| Sodium | < 0.1 g |
| Salt equivalents (Na x 2.5) | < 0.1 g |

| | | | | |
|----------------------|---------------------------------------|--------------------------------|----------------------|-------------------------|
| | Check | | | Approval |
| Date of issue | 04.12.2013 | 04.12.2013 | 05.12.2013 | 13.12.2013 |
| Electronic signature | Stefan Dreiheller, Regulatory Affairs | Michael Nobis, Customs affairs | Klothilde Wimmer, QC | Gabriele Mueller, QA/QM |
| Date of issue | 04.12.2013 | 04.12.2013 | | |
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Sensorial Properties

Parameter

Appearance yellowish
Structure powder

Chemical-physical Properties

| Parameter | Method | Limit |
|-----------|--------------------------|----------------|
| Moisture | 6 hours 102 °C ± 2 °C | NMT 10 % |
| Protein | Kjeldahl F = 6.38 | NLT 95 % d. m. |
| Fat | HCl-digestion + extract. | NMT 1.5 % |
| Ash | 825 ± 25 °C (+Mg-acetat) | NMT 2.2 % |
| Free acid | Aqueous extract | NMT 0.2 % |
| pH | Aqueous dispersion | 4.4 - 5.0 |

Microbiological Properties

| Parameter | Method | Limit |
|---------------------------------------|-------------------------------|--|
| Total aerobic mesophilic colony count | §64 LFGB L01.00-5 / ISO 4833 | NMT 5,000 / g |
| E.coli | §64 LFGB L01.00-54 | Negative / g |
| Enterobacteriaceae | ISO 21528 | < 10 / g |
| Moulds/Yeasts | §64 LFGB L01.00-37 | NMT 10 / g / NMT 10 / g |
| Thermophiles | Plate-Count-Agar | NMT 5,000 / g |
| Salmonella spp. | §64 LFGB L00.00-20 / ISO 6579 | Negative / 375 g* <i>*per production line per day</i> |
| Listeria monocytogenes | ISO 11290 | Negative / 25 g |
| Coagulase positive Staphylococci | §64 LFGB L02.07-2 | Negative / g |

Note: The mentioned analytical parameters are noted in the Certificate of Analysis.

Allergens

based on ingredients used in production process which are declared in the list of ingredients according to the relevant legal requirements of the EU and Germany in the currently valid version

| | | |
|-----|----|-------------------------------|
| Yes | No | |
| | X | Cereals containing gluten* |
| | X | Crustaceans* |
| | X | Eggs* |
| | X | Fish* |
| | X | Peanuts* |
| | X | Soybeans* |
| X | | Milk* (including lactose) |
| | X | Nuts* |
| | X | Celery* |
| | X | Mustard* |
| | X | Sesame seeds* |
| | X | Sulphur dioxide and sulphites |
| | X | Lupin* |
| | X | Molluscs* |

*and products thereof

Net Weight and Packaging

Standard packaging multiple paperbag with PE-inliner, 25kg net

other packaging units on request

Shelf life and Storage

Shelf life 36 months after production date when stored in original closed package

Storage in original closed package under dry conditions at room temperature

Note: Processing capability and functionality may be affected by improper storage.

Batch Coding

On the bottom of the bags is printed:

L aaaammyy xxxSzzzz with:

| | |
|-------|--|
| L | lot number with |
| aaaa | Meggle Article number |
| mmyy | expiry date with mm = month and yy = year |
| xxx | production day (001-999) |
| Szzzz | number of the bag (subsequently per production day: 0001-9999) |

Suitability for specific diets

The product is suitable for following specific diets:

- Ovo-lacto-vegetarians according to definition of European Vegetarian Union
- Coeliacs
- Halal
- Kosher

Identification mark of producer DE BY 111 EG

Country of origin Germany

Customs tariff number 35011090
according to EU legislation

Regulatory Information

The product conforms to the relevant legal requirements of the EU and Germany in the currently valid version.

GMO

According to the relevant legal requirements of the EU and Germany in the currently valid version the product does not have to be labeled regarding GMO.

The product is not a genetically modified organism (GMO). It does not contain GMO and does not consist of GMO. It is not produced from GMO and does not contain ingredients produced from GMO.

Residues and contaminants

The product fulfils the demands of the relevant legal requirements of the EU and Germany in the currently valid version regarding residues and contaminants.

Irradiation treatment

The product and its ingredients have not been treated with ionising radiation.

Hygiene / HACCP

The production of the product conforms to the relevant legal hygiene requirements of the EU and Germany in the currently valid version. An HACCP system is installed.

Traceability

Traceability according to the relevant legal requirements of the EU and Germany in the currently valid version is assured.

Packaging

The used packaging material conforms to the relevant legal requirements of the EU and Germany in the currently valid version for food contact materials. Declarations of compliance of the packaging manufacturer are available. We confirm that the packaging material is adequately used.

Certification

DIN EN ISO 9001

DIN EN ISO 14001

Halal-Certification

Kosher- Certification

Note

This information is confidential. Compliance with food legislation or requirements other than of the EU and Germany is within the responsibility of the customer. The information contained herein is reliable to the best of our knowledge and belief.