

# Rennet Casein

## PRODUCT SPECIFICATION

R Casein 1000135 V01.2017

<b>Product Name</b>	Rennet Casein.
<b>Product Description</b>	A high protein product prepared from fresh, pasteurised, high quality skim milk by enzymatic coagulation and dehydration. Suitable for vegetarian use.
<b>Physical &amp; Organoleptic</b>	<b>Appearance:</b> Free flowing powder, free from lumps. <b>Colour:</b> White to light cream. <b>Odour/taste:</b> Bland, clean taste. Free from off-flavours.
<b>Mesh Size</b>	30, 60, 60/90 & 90 Mesh.
<b>Standard Packaging</b>	25kg multiwall paper sacks with a polyethylene liner. 1000kg Bulk Bags - lined or unlined.
<b>Country of Origin</b>	Ireland.

## Chemical Specification

PARAMETER	SPECIFICATION	TEST METHOD
Protein (%) dry basis	88.0% min.	ISO 8968-3:2004
Moisture (%)	12.0% max.	ISO 5537:2004
Fat (%)	1.0% max.	ISO 1736:2008
Ash (%)	7.5 min.	ISO 5545:2008
Lactose (%)	0.2% max.	Calculated
Scorched Particles	Typical Disc A (max. Disc B)	ISO 5739:2003
pH (10% at 20°C)	7.0 min.	BS 770-1976
Antibiotics	Negative	Delvo

It is the responsibility of the buyer/agent to support this specification and communicate to Dg Food Ingredients, any requirements of local relevant legislation.

## Microbiological Specification

PARAMETER	TARGET	LIMIT	TEST METHOD
TBC 30°C (cfu/g)	< 1,000	< 10,000	ISO 4833:2013
TBC 55°C (cfu/g)	< 1,000	< 7,000	ISO 4833:2013
Enterobacteriaceae (cfu/g)	< 10	< 10	ISO 21528 Part 2 2004
Coliform (cfu/g)	< 10	< 10	ISO 4832:2006
E. coli (g)	Negative	Negative	ISO 4832:2006
Staph. aureus (cfu/g)	< 10	< 10	ISO 6888-1:1999
Yeasts & Moulds (cfu/g)	< 50	< 100	ISO 6611:2004
Salmonella (750g)	Negative	Negative	ISO 6579:1993
Listeria (25g)	Negative	Negative	ALOA AFNOR AES 10/3-09/00

<b>PACKAGING OPTIONS</b>	25kg Paper Sacks: 40 per pallet.	1000kg FIBC (Bulk Bags): 1 per pallet.
	Multiwall paper sacks with a Polyethylene liner.	Flexible Industrial Bulk Bags - lined or unlined.
<b>LABELING</b>	Factory Code IE1044EC. Year Code (x) Day Code (xxx) Bag Number (xxxx) Production Date (xx/xx/xx) Best Before Date (xx/xx/xx)	
<b>PALLET TYPE</b>	Wooden heat treated ISPM 15 Pallets - 1200mm x 1000mm.	
<b>WRAP</b>	Slip sheet, stretch wrapped with a plastic hood.	
<b>SHELF LIFE</b>	24 months for from date of manufacture if stored under recommended storage conditions (< 25°C with a relative humidity < 65% & away from strong odours and direct sunlight).	

### Contaminants

A contaminant monitoring program is in place to monitor compliance with EU MRLs.

### Certification

Product is produced in factories authorised by and under supervision of the Irish regulatory authorities (DAFM). Factories have established HACCP plans for the production of milk powders based on FSSC 22000 requirements.

### Diet Suitability

Suitable for vegetarian, coeliac and halal dietary requirements. Kosher certification available on request.

### Allergen Statement

Contains bovine milk and products thereof including lactose.

### GMO Policy

Rennet Casein is considered a non-GMO product according to the definition for GMO stated in EU Directive No. 2001/18, art. 2 and thus requires no GMO-labelling in accordance with EU Regulation (EC) No. 1829/2003 and EU Regulation (EC) No. 1830/2003.

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