

**PRODUCT SPECIFICATION No. PS-13-01/EN**  
**MICELLAR CASEIN CONCENTRATE POWDER (MicCC 85)**

| <b>General information</b>                       |   |
|--|---|
| Description                                      | Micellar casein concentrate is powder of total milk protein processed by ultrafiltration and spray drying process                   |
| Ingredients                                      | <u>Milk</u> 100 % (EU)  |
| Preparation of material before use in production | The micellar casein concentrate powder can be used as an ingredient in manufacture of other foodstuffs without further preparation. |
| Application                                      | Sports nutrition powder and meals, dairy industry (yogurt, cheese, ice cream), bakery and confectionary                             |
| <b>Organoleptic characteristics</b>              |   |
| Colour   | White to cream  |
| Consistence                                      | Dry fine powder, allowed individual lumps, easily delaminating with mechanical impact   |
| Flavour and odour                                | Typical for micellar casein concentrate powder, free of foreign taste or odour  |
| <b>Physical and chemical parameters</b>          |   |
| Moisture (not more than), %                      | 6   |
| Fat (not more than), %                           | 2   |
| Protein (Nx6,38) (not less than), %              | 80  |
| Protein in dry matter (not less than), %         | 84,2  |
| Lactose (not more than), %                       | 5,5   |
| Ash (not more than), %                           | 8,5   |
| Ratio "casein / whey proteins", minimum          | 92 / 8  |
| pH (10 % / 20 °C)                                | 6,6 – 7,0   |
| Insolubility index (60 °C) (not more than), ml   | 1,0   |
| Scorched particles, disc                         | A   |
| Bulk density (625x), g/ml                        | 0,400 – 0,550   |
| Inhibitory substances                            | Not detected  |
| Pharmacologically active substances              | Not exceeding the limits set in regulation (EC) No 37/2010  |
| Combined total of residues of all substances     | Not exceeding values fixed in regulations (EC) No 1881/2006, (EC) No 396/2005   |
| Physical hazard                                  | Not foreign impurities that may cause health risk to the consumer   |
| <b>Microbiological criteria</b>                  |   |
| Aerobic plate count, cfu/g                       | < 10 000  |
| Coliforms, cfu/g                                 | < 10  |
| Yeast and mould, cfu/g                           | < 50  |
| <i>Enterobacteriaceae</i> , cfu/g                | < 10  |
| <i>E. coli</i> , cfu/g                           | < 10  |
| <i>L. monocytogenes</i> , 25 g                   | Not detected  |
| <i>Salmonella</i> , 25 g                         | Not detected  |
| Coagulase-positive staphylococci, cfu/g          | < 10  |
| <i>B. cereus</i> , cfu/g                         | < 10  |

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| <b>GMO status</b>   |   |
| The product and the raw material used for its production do not contain GMO and comply with EU regulations No.1829/2003, 1830/2003.                                     |   |
| <b>Ionising radiation</b>   |   |
| The product and the raw material used for its production didn't undergo any ionizing radiation and comply with Directive 1999/2/EC.                                     |   |
| <b>Nanotechnology</b>   |   |
| For product and raw materials there were not used any nanotechnology.   |   |
| <b>Allergens</b>  |   |
| Milk and products thereof (including lactose). Comply with Regulation (EU) No.1169/2011   |   |
| <b>Packing</b>  |   |
| Multiply paper bags with polyethylene liner 20 kg net;<br>Big bag with variable weight from 900 to 1050 kg net.<br>Comply with regulations (EU) No. 10/2011, 1935/2004. |   |
| <b>Storage conditions and shelf life</b>  |   |
| From the date of production at a humidity not up 75 %, not longer than 18 months at a temperature not up +25 °C   |   |
| <b>Production batch number identification</b>   |   |
| The sample of batch number:<br><b>Y9081A1</b>   | <b>Y</b> – identification of product name (letter “Y” is dedicated for MicCC85 powder). |
|   | <b>9</b> - the last number of the year.   |
|   | <b>081</b> – the day of the production (= the day of the year).                         |
|   | <b>A1</b> – identification of packaging machine   |
| <b>Transportation</b>   |   |
| Covered transport without prejudice to the storage conditions   |   |
| <b>Consumer group</b>   |   |
| Not suitable for people intolerant to milk and milk products, including lactose.  |   |

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