

# Lactic Casein 730



**Lactic Casein 730 from Fonterra is a granular milk protein suitable for use in a wide range of non-food applications. Lactic Casein 730 is an acid casein produced by controlled natural fermentation of pure, pasteurised skim milk, resulting in precipitation of casein curd. Using a continuous and hygienic process, the curd is extensively washed, then dried and ground to a consistent particle size.**

## Product Characteristics

- > Completely soluble in alkali
- > Excellent binder
- > Film former
- > Free flowing powder
- > Non toxic

## Suggested Uses

- > Adhesives and glues
- > Paper coatings
- > Horticultural spreaders
- > Concrete and plaster
- > Paints and emulsion
- > Leather tanning
- > Cosmetics
- > Plastics

## Packaging

Multi-wall paper which incorporates a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used.

Net weight	25.0kg
Gross weight	25.4kg

## Storage and Handling

Caseins are hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at temperatures below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.

## Typical Compositional Analysis

The analysis results listed in this product bulletin are typical as measured on an "as is" basis. Refer to the selling specification for minimum and maximum limits by parameter.

Protein (N x 6.38) (g/100g) as is	86.8
Moisture (g/100g)	11.6
Fat (g/100g)	0.9
Total Carbohydrate (g/100g)	0.1
Ash (g/100g)	1.6

## Typical Physical Properties

Colour	Cream
Particle size	30 mesh
Bulk density (packed, g/mL)	0.67
Scorched Particles (50g)	Disc A

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## Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<5,000
Coliforms (cfu/g)	<1
E.coli (/g)	Not Detected
Yeasts and Moulds (cfu/g)	<10
Coagulase Positive Staphylococci (/g)	Not Detected
Listeria (/25g)	Absent
Salmonella (/750g)	Absent

## Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

## Ingredients

> Pasteurised Skim Milk

## Suggested Labelling

### Casein

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient