

Acid Casein 741



Acid Casein 741 from Fonterra is a granular milk protein suitable for incorporation into a wide range of foods. Acid Casein 741 is produced by controlled acidification 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

- > Good flavour
- > Completely soluble in alkali
- > Versatile and heat stable
- > Very good nutritive value
- > Low fat and cholesterol levels

Suggested Uses

- > Coffee whiteners
- > Protein fortification
- > In-line caseinate conversion

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	89.4
Moisture (g/100g)	9.5
Fat (g/100g)	1.0
Total Carbohydrate (g/100g)	0.1
Ash (g/100g)	1.8
Inhibitory substances (IU/ml)	<0.005

Typical Nutritional Analysis

Energy (kJ/100g)	1560
Calories (kcal/100g)	370
Energy from fat (kJ/100g)	37
Calories from fat (kcal/100g)	9
Total Sugars (lactose) (g/100g)	0.1
Fibre (g/100g)	0
Cholesterol (mg/100g)	17
Saturated fat (g/100g)	0.7
Trans fat (g/100g)	0.05
Vitamin A (µg/100g)	<6
Vitamin A (µg/100g)	<20
Vitamin C (mg/100g)	<0.4
Iron (mg/100g)	0.4
Sodium (mg/100g)	5.2
Calcium (mg/100g)	25

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Typical Physical Properties

Colour	Cream
Flavour	Clean
Particle size (30 mesh)	Min 98% Pass 600 µm
Bulk density (packed, g/mL)	0.66
Scorched Particles (50g)	Disc A

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.

Compliance

- > Kosher
- > Halal

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