

Title: Acid Casein Specification Annex 2A

Date: 24/10/20

Ref: SPEC 301A

Approved by: Niall Donoghoe

Authorised by: Gillian Brady

Lakeland Dairies Product Specification Annex 2A Acid Casein

General Description

Acid Casein produced as 25kg or 1 tonne bags.

Production Site Details

Lakeland Dairies, Killeshandra, Co. Cavan.

Packaging Details

25 kg net in multi ply paper sacks with polythene liner printed ACID CASEIN - EDIBLE GRADE.

1 Tonne net woven Polypropylene Bags with 90 micron sealed food grade liner.

Coding

Packaging	Method	Position	Code Information
25kg bags	Ink Jet	Bag side	Health Mark, Production date and bag number.
1 Tonne bags	Hand	Side of bag	Health Mark, Production date, bag number and weight.

Process Flow

As outlined in Company HACCP

Analytical

Composition	Target	Rejection Limit	Min	Sample Frequency
Moisture (per g)	10.0%	> 10 %		80 bags per 25kgs, Alternate bags bulk.
Fat	1.5%	>1.5 %		Random
Protein Calculated (D Wt)	95 %	< 95 %	95%	1 composite per code when requested.
Free Acidity	0.2%	>0.2%		Every 8 tonne.
pH	4.1-4.6	<4.0 & >4.6		Every 4 tonne.
Ash	2.0	>2.2 %		Non – routine; External laboratory testing
Sediment Disc	Disc A	Disc B		Every 4 tonne.
% Lactose	<0.1%	>0.1%		1 composite sample per code.
Black Particles (per 100g)	Absent	>10 \ 100g		1 composite sample per code.
Colour	White Powder	Brown, uneven colour, scorched particles.		1 composite sample per code.
Flavour \Odour	Bland \ Clean	Foreign flavour		1 composite sample per code.

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Analytical

Composition	Target	Rejection Limit	Min	Sample Frequency
Mesh Size	3% on 40 Mesh 15% on 60 Mesh 20% on 80 Mesh 30% Max through 200 Mesh	> 3% > 15% > 20% > 30%		1 composite sample per code.

Microbiological

Bacteriological Requirements	Target /g	Rejection Limit /g	Sample Frequency
TBC (per g)	5,000	>20,000	80 bags per 25kgs, Alternate bags bulk.
Coliforms (per 0.1g)	Negative	Positive	80 bags per 25kgs, Alternate bags bulk.
Yeast & Mould (per g)	Absent	>50	80 bags per 25kgs, Alternate bags bulk.
Thermophiles (per g)	3,000	>5,000	80 bags per 25kgs, Alternate bags bulk.
Enterobacteriaceae [10 cfu/g (m=M, n=5, c=0)]	Negative	10	1 composite sample per code.
Staph Aureus [cfu/g (m=10, M=100, n=5, c=2)]	<10	≥10	1 composite sample per code.
Salmonella (25g/750g U.S. only)	Negative	Positive	1 composite sample per code.
Listeria monocytogenes [100cfu/g (n=5, c=0)]	Negative	Positive	1 composite sample per code.

Ingredients

 Acid Casein (**milk**)

Allergen information

Suitable For	
Vegetarians	Yes
Vegans	No
Coeliacs	Yes
Lactose intolerance	No

Contains

Milk

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Physical Properties

Properties	Requirement
Flavour & Aroma	Clean aroma, no detectable off flavours.
Appearance	White in colour
Weight Control	25kg or 1000kg minimum weight
Customer Specification	Individual customer specifications are taken into account when dispatching Casein as some have special packaging requirements. Customer specifications are held in the Quality Department.
Shelf Life	24 months from date of production.

Storage and Palletisation

Storage	Store in a cool, dry place.
Palletisation	40 * 25kg bags per pallet.

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.