

Specification

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PRODUCT

EDIBLE ACID CASEIN 110 Mesh

- Food Grade Quality -

Generic name

Acid casein edible

Product description and application

Edible acid casein 110 Mesh is an acid casein according to annex II of Regulation (EEC) No. 2921/90 (edible quality). Milk protein is obtained from skimmed milk by acid precipitation, washing, mechanical separation and drying process.

It is applicable

- production of milk protein and caseinate solutions for application in the food industry
- as functional ingredient and for protein enrichment in food
- ingredient for technical use e.g.:
 - glue
 - paint base
 - finish for high class paper.

Ingredients

in accordance with the relevant legal requirements of the EU and Germany in the currently valid version

Acid casein

Suggestion for ingredient declaration for intended use

Acid casein or milk protein

Nutritional Information per 100 g

in accordance with the relevant legal requirements of the EU and Germany in the currently valid version

Energy	1543 kJ /363 kcal
Protein	89 g
Carbohydrates	< 0.1 g
- of which sugar	< 0.1 g
Fat	0.8 g
- of which saturated fatty acids	0.5 g
Fiber	0 g
Sodium	< 0.1 g
Salt equivalents (Na x 2.5)	< 0.1 g

Date of issue: 13.12.2023

	Check			Approval
Date of issue	04.12.2023	04.12.2023	05.12.2023	13.12.2023
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Date of issue	04.12.2023	04.12.2023		
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Sensorial Properties

Parameter

Appearance	yellowish
Structure	powder

Chemical-physical Properties

Parameter	Method	Limit
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Moisture	6 hours 102 °C ± 2 °C	NMT 10 %
Protein	Kjeldahl F = 6.38	NLT 95 % d. m.
Fat	HCl-digestion + extract.	NMT 1.5 %
Ash	825 ± 25 °C (+Mg-acetat)	NMT 2.2 %
Free acid	Aqueous extract	NMT 0.2 %
pH	Aqueous dispersion	4.4 - 5.0

Microbiological Properties

Parameter	Method	Limit
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Total aerobic mesophilic colony count	§64 LFGB L01.00-5 / ISO 4833	NMT 5,000 / g
E.coli	§64 LFGB L01.00-54	Negative / g
Enterobacteriaceae	ISO 21528	< 10 / g
Moulds/Yeasts	§64 LFGB L01.00-37	NMT 10 / g / NMT 10 / g
Thermophiles	Plate-Count-Agar	NMT 5,000 / g
Salmonella spp.	§64 LFGB L00.00-20 / ISO 6579	Negative / 375 g* <small>*per production line per day</small>
Listeria monocytogenes	ISO 11290	Negative / 25 g
Coagulase positive	§64 LFGB L02.07-2	Negative / g
Staphylococci		

Note: The mentioned analytical parameters are noted in the Certificate of Analysis.

Allergens

based on ingredients used in production process which are declared in the list of ingredients according to the relevant legal requirements of the EU and Germany in the currently valid version

Yes	No
	X Cereals containing gluten*
	X Crustaceans*
	X Eggs*
	X Fish*
	X Peanuts*
	X Soybeans*
X	X Milk* (including lactose)
	X Nuts*
	X Celery*
	X Mustard*
	X Sesame seeds*
	X Sulphur dioxide and sulphites
	X Lupin*
	X Molluscs*

*and products thereof

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Net Weight and Packaging

Standard packaging multiple paperbag with PE-inliner, 25kg net

other packaging units on request

Shelf life and Storage

Shelf life 36 months after production date when stored in original closed package

Storage in original closed package under dry conditions at room temperature

Note: Processing capability and functionality may be affected by improper storage.

Batch Coding

On the bottom of the bags is printed:

L aaaammyy xxxSzzzz with:

L	lot number with
aaaa	Meggle Article number
mmyy	expiry date with mm = month and yy = year
xxx	production day (001-999)
Szzzz	number of the bag (subsequently per production day: 0001-9999)

Suitability for specific diets

The product is suitable for following specific diets:

Ovo-lacto-vegetarians according to definition of European Vegetarian Union
Coeliacs
Halal
Kosher

Identification mark of producer DE BY 111 EG

Country of origin Germany

Customs tariff number 35011090
according to EU legislation

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Regulatory Information

The product conforms to the relevant legal requirements of the EU and Germany in the currently valid version.

GMO

According to the relevant legal requirements of the EU and Germany in the currently valid version the product does not have to be labeled regarding GMO.

The product is not a genetically modified organism (GMO). It does not contain GMO and does not consist of GMO. It is not produced from GMO and does not contain ingredients produced from GMO.

Residues and contaminants

The product fulfils the demands of the relevant legal requirements of the EU and Germany in the currently valid version regarding residues and contaminants.

Irradiation treatment

The product and its ingredients have not been treated with ionising radiation.

Hygiene / HACCP

The production of the product conforms to the relevant legal hygiene requirements of the EU and Germany in the currently valid version. An HACCP system is installed.

Traceability

Traceability according to the relevant legal requirements of the EU and Germany in the currently valid version is assured.

Packaging

The used packaging material conforms to the relevant legal requirements of the EU and Germany in the currently valid version for food contact materials. Declarations of compliance of the packaging manufacturer are available. We confirm that the packaging material is adequately used.

Certification

DIN EN ISO 9001

DIN EN ISO 14001

Halal-Certification

Kosher- Certification

Note

This information is confidential. Compliance with food legislation or requirements other than of the EU and Germany is within the responsibility of the customer. The information contained herein is reliable to the best of our knowledge and belief.