



<b>PRODUCT SPECIFICATION</b>	<b>HIGH FAT ACID CASEIN</b>
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1. PRODUCT DESCRIPTION

High Fat Acid Casein protein in powder main use fortification to increase de yield in many foods blends

2. PHYSICAL

<u>Parameter</u>	<u>Value</u>
Color	Dull White or Light Cream
Flavor	Pleasant & Clean
Organoleptic	Bland & Neutral

3. CHEMICAL

<u>Parameter</u>	<u>Value</u>
% Moisture	max. 10
% Fat	max. 10
Free Acidity	max. 0.2
% Protein	min. 80
% Ashes	max. 2
% Solids	min 85
Scorches Particles	Max. A/B



#### 4. MICROBIOLOGY

<u>Parameter</u>	<u>Value</u>
Total Plan Count	10 000/g
Coliform	absent
E. coli	absent
Yeas & Mould	50
Salmonella	Absent / 375g
Shigella	Absent / 25g
Listeria monocytogenes	Absent
Staphylococcus aureus Absent / g	Absent

#### 5. STORAGE/SHELL LIFE

Cool and dry, time storage in the original packaging 12 month