



BURT LEWIS (CANADA) INC.

SODIUM CASEINATE

Edible sodium caseinate is a pure milk protein manufactured from premium grade casein by neutralization with alkali and subsequently attrition dried.

Chemical Analysis

	<u>Typical</u>	<u>Specification</u>
Protein (N x 6.38) as is %	90.0	88.0 minimum
Moisture (%)	5.0	5.5 max
Fat (%)	0.8	1.5 max
Ash (%)	4.0	4.5 max
Lactose (%)	0.1	0.2 max

Physical Analysis

pH	6.8	6.4 – 7.2
Scorched particles	Disc A	Disc A
Appearance	Typical powder	Typical powder
Colour	Cream –white	Cream –white
Flavour	Clean, dairy	Clean, dairy

Microbiological

Standard Plate Count	<3000	20,000 max
Coliforms (cfu/g)	<10	10 max
Yeast and Mould (cfu/g)	<10	10 max
E coli (/g)	Negative	Negative
Coag Pos Staph (/g)	Negative	Negative
Salmonella (/100g)	Negative	Negative

Packaging

Packaged in 25 kg multi-wall polyethylene lined paper sacks. Ship and store in clean cool (<70 F) dry (<65 RH) and odour free environment. Use stock in rotation.