

General					
Produkt name	Extrudated casein				
Ingredients	Acid casein, water				
Physical and chemical parameters					
Sensorial characteristics	Powdery, white to cream-colored, free form foreign odors	Mesh size	Avarage [%] *	Max [%]*	Min [%]*
pH	4,0 - 5,0	<16	0	0	0
Water quantity	Max 12%	16	1	1	0
Protein content in dry matter	Minimum 90%	30	5	7	3
Fat content	max 2%	60	7	19	4
Scorched particles and extraneous matter	A, A/B	75	23	36	16
Solubility for caseinate	99,5 - 99,9%	100	29	42	22
Free acidity	Max 0,6	>100	35	55	10

Ash content	Max 2,5%	*Those (mesh) values can fluent several percents additionally.
Lactose	Max 1%	

Microbiology	
Total Plate Count in 1g	10000 max
<i>Coli group</i> in 0,1g	Absent
Yeasts and moulds count in 1g	50/50 max

Others	
Packaging	3-layer paper bags with 1 foil layer, Weight 25kg. Bags are layed down on wooden pallet with cardboard protector (10 layers per 4 bags). After that all is wrapped by stretch.
Store condition	Moisture to 60%. Temperature from 10 °C to 25 °C.
Transport	Containers
Intend of usage	For further manufacture in industry