

## **ACID CASEIN**

Specification code ACC 1 MP Date 30/07/2021

Product description		Physical chemical analysis	
Description	The acid casein is made from pasteurized and skimmed milk coagulated with hydrochloric acid	Water content	Max 10 %
Taste and smell Bland flavor and clean odor, no foreign flavor.		Fat content	Max 1,5 %
Appearance	Small-grained, free-flowing powder of light color, with a neutral odor and taste	рН	4,1 - 4,6
Color	White	Protein content	Min. 95 %
		Microbiological analysis	
		Enterobacte- riaceae	Absent
		Yeasts, Molds	Absent
		Thermophiles	3,000/g
		Listeria monocytogenes	Absent
Others specs		Our certificates	
Allergens	Milk and products thereof (including lactose).		
GMO	The product does not contain and has not been produced from genetically modified organisms.	Agents and Brokers  CERTIFICATEO  GMP+	17.5°
Storage	Cool, dry place.		
		Formulated	Izabella Kędzierska

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