

Specification code **SC/1/PB/E**
Date **22/10/2026**

Product description

Description	Sodium caseinate is a natural source of milk protein with a neutral taste and a wide range of functionalities. It is valued for its emulsifying, stabilising and structuring properties in many food applications.
Ingredients	Sodium caseinate (from pasteurized skimmed milk)
Colour	White to cream
Smell	Neutral, clean, without off-flavour
Taste	Neutral
Appearance	Powder

Physical chemical analysis

Moisture	Max 6.00%
Protein in dry matter	Min 93.00%
Fat	Max 2.00%
Ash	Max 4.50%
pH	6.7 ± 0.3
Scorched particles	Disc A/B max

Others specs

Packaging	25 kg multi-ply paper bags with polyethylene inner bag. Other packaging on request.
Storage	Cool and dry place, in the original packaging. Shelf life max 24 months.

Microbiological analysis

Total plate count	Max 5 000 cfu/g
Coliforms	Absent in 1 g
Yeast and moulds	Max 50 cfu/g
Salmonella	Absent in 25 g
Listeria	Absent in 25 g

Our certificates

