

Acid Casein values

**High quality milk protein precipitated from fresh skim milk
by an organic acid.**

PHYSICAL PROPERTIES

| | |
|----------------|----------------------|
| Color: | White to light cream |
| Flavor/Odor: | Clean |
| Particle size: | 90 Mesh |

TYPICAL ANALYSIS

| | |
|----------------------|---------|
| Protein (dry basis): | 90.0% |
| Moisture (max): | 12.0% |
| Fat: | 2.0% |
| Ash: | 3.0% |
| Lactose: | <0.5% |
| pH: | 4.2-5.2 |

TYPICAL MICROBIOLOGICAL ANALYSIS

| | |
|--------------------|-----------|
| Total Plate Count: | <30,000/g |
| Coliforms: | <10/g |
| E.Coli: | Negative |
| Yeast/Mold: | 100/g |
| Salmonella: | Negative |
| S. aureus: | Negative |

TYPICAL AMINO ACID PROFILE

| | (g/100g protein) |
|----------------|------------------|
| Alanine: | 2.6 |
| Arginine: | 3.6 |
| Aspartic acid: | 6.3 |
| Cystine: | 0.3 |
| Glutamic acid: | 20.0 |
| Glycine: | 2.4 |
| Histidine: | 2.7 |
| Isoleucine: | 5.4 |
| Leucine: | 8.2 |
| Lysine: | 7.3 |
| Methionine: | 2.5 |
| Phenylalanine: | 4.4 |
| Proline: | 10.1 |
| Serine: | 5.6 |
| Threonine: | 4.3 |
| Tryptophan: | 1.1 |
| Tyrosine: | 5.6 |
| Valine: | 6.4 |