



Black Lion International
Dairy, your source of Life

PRODUCT INFORMATION SHEET

Rennet Casein, Fresh Curd

Product description

A dried granular, free flowing powder with high protein content, manufactured from fresh pasteurized skimmed cow's milk, which is enzymatically coagulated.

| Chemical | Typical value | Specification |
|--------------------------|---------------|---------------|
| Fat | 0.7 | 1.0 % max. |
| Protein (N x 6.38) as is | 82.0 | 81.0 % min. |
| Lactose (by calculation) | 0.1 | |
| Ash | 8.0 | 7.5 % min. |
| Moisture | 10 | 12.0 % max. |

Physical

| | | |
|---------------------------|---------------|-----------|
| Scorched particles (ADPI) | A | B max. |
| pH (10% sol. 20 °C) | 7.2 | 6.9 - 7.5 |
| Mesh Size | 30, 60 and 90 | |

Microbiological

| | | |
|----------------------|----------|------------------|
| Standard plate count | < 10,000 | 30,000 /g max. |
| Yeast & Moulds | < 10 | 50 /g max. |
| Coliforms | < 5 | < 10 / g |
| Coag.Positive Staph. | < 10 | < 10 / g |
| E-Coli | negative | negative / g |
| Salmonella | negative | negative / 125 g |

Sensory

| | | |
|-----------------|----------------------|--|
| Colour | White to light cream | |
| Taste and Odour | Clean and bland | |

Nutritional Information

| | | |
|----------------|----------------|--|
| Energy content | 1,400 kJ/100 g | |
|----------------|----------------|--|

Storage & Shelflife

| | | |
|-------------------|------------|--|
| Relative Humidity | 65 % max. | |
| Temperature | 25 °C max. | |
| Shelf life | 24 months | |

Packaging

| | | |
|--------------------------------|---------------|--|
| Bag: more ply with inner liner | 25 kg | |
| Semi bulk: big bag | abt. 1,000 kg | |

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.