



MIPRODAN[®] 40

Description

MIPRODAN[®] 40 Calcium Caseinate is a spray-dried pure milk protein manufactured from fresh pasteurized skimmed milk by acid precipitation of the casein, direct neutralization and spray-drying.

Chemical Specifications

Protein (Nx6.38) d.m.		93.5 %
as is		88.0 %
Lactose	approx.	0.2 %
Fat	approx.	1.2 %
Ash	max.	4.0 %
Moisture	max.	6.0 %

Minerals

Sodium	Na	approx.	0.03 %
Potassium	K	approx.	0.25 %
Calcium	Ca		1.0 - 1.6 %

Trace Elements

Copper	Cu	max.	4 ppm
Iron	Fe	max.	20 ppm
Arsenic	As	max.	1 ppm
Lead	Pb	max.	1 ppm

Physical Specifications

pH (5% solution)		6.6 - 7.1
Scorched particles		disc A
Bulk density		0.4 - 0.6 g/cm ³
Colour of powder		white
Flavour and odour		bland, milky
Solubility index	max.	2.0 ml

Microbiological Specifications

Total plate count	max.	5,000/g
Sulphite reducing clostridia spores		
	max.	10/g
Enterobacteriaceae		< 1/g
Staphylococcus aureus		
coagulase +	absent in	1 g
Mould/yeast	max.	20/g
Salmonella	absent in	125g

Properties

1. Fully dispersible.
2. High viscosity, when used in fermented products.
3. Low flavour profile.

Applications

1. Imitation cheese.
2. Processed cheese.
3. Yoghurt, quark.
4. Bread, cakes.

Packaging

Paper bags with a polyethylene inner bag.

Storage

Store in closed bags under cool, dry conditions (below 25°C), away from strong odours.

Shelf Life

Minimum two years if kept under the prescribed storage conditions.