

	MICELLAR CASEIN MC SPECIFICATION	CODE
		APPLICATION: 04 AUGUST 2016 VERSION: 1 No. REVITON : 0 EXPIRED DATE: 04 AUGUST 2018 PAGE: 1 de 1 ELEMENT : N/A

Description: Micellar Casein is one product with 89.5 % Protein (DMB) derived from Grade A pasteurized skim milk. Where Microfiltration is used, the resultant product is called Micro filtered Milk Protein (MMP) or Micellar Casein (MC).

Sensory	
Appearance	Fine powder, free of lumps
Color	White to light cream
Flavor	Clean, bland
Odor	Clean, bland
Foreign material	Free from extraneous matter
Composition	
Protein % (dry basis)	89.5 mín.
Fat %	2.0 máx.
Moisture %	6.0 máx.
Ash %	8.0 máx.
Lactose %	5.0 mín.
Acidity (10 % Solids) ° D	15.0 máx.
pH (10 % Solids)	6.5 - 7.2
Apparent Density g/mL	0.28 min.
Scorched Particle mg/g (ADPI)	< 15 mg/25g
Microbiology	
Standard Plate Count Cfug	25,000 máx.
Coliform Cfug	< 10
Yeast and mold Cfug	< 50
Salmonella /375 g	No detected
Listeria /25 g	No detected
E. Coli Cfug	No detected
Staph-Coagulase Positive Cfug	No detected
Storage and Handling	It is recommended that product is stored at temperature below 15° C, relative humidity below 65% and in an odour free environment. Stocks should be used rotation preferably 24 months manufacture.
Packaging	Multi-wall paper which incorporated a moisture barrier and contains the product within an inner polyethylene bag. No staples or metal fasteners are used. Net weight 16.0 Kg (35.27 lb.)

Compliance	Allergens
Halal Certificate	Contains milk and Dairy products.
Kosher OU Certificate	
HACCP EQA	

Quality Assurance
Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.
Final product is sampled and tested for chemical, sensor and microbial parameters using internationally recognized procedures.
During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each bag is identified.