

SpecificationsMICELLAR CASEIN MC

Manufactured by: LONEG S.A. DE C.V.
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DESCRIPTION

Highly Stable Micellar Casein is a product with 89.5% Protein (DMB) derived from Grade A pasteurized skim milk. Where Microfiltration is used, the resultant product us called Microfiltered Milk Protein (MMP) or Micellar Casein (MC) of which 79.6% is casein (min.) on a dry basis.

ALLERGENS

Contains milk and dairy products.

SENSORY

Appearance Fine powder, free of lumps.
Color White to light cream.
Flavor Clean, bland.
Odor Clean, bland.

Foreign Material Free from extraneous matter

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COMPOSITION

Protein % (ary basis)	89.5 min.
Casein	0.65
Fat%	2.0 max.
Moisture %	6.0 max.
Ash %	8.0 max.
Lactose %	1.0 max.
Acidity % lactid acid (10 % solids)	0.15 max.
pH (10 % solids)	6.5 - 7.2
Compacted Density g/mL	0.40 min.
Scorched Particle mg/g (ADPI)	≤15 mg/25 g
*Arsenic content ppm	0.2 máx.
*Mercury content ppm	0.05 máx.
*Lead content ppm	0.1 máx.

Duratain Of Jalon (basis)

MICROBIOLOGY

Standard Count Cfu/g 25,000 max. Coliform Cfu/g ≤10 Yeast and mold Cfu/g 50 máx. *Salmonella /375g No detected *Listeria /25g No detected E. Coli Cfu/g No detected Staphylococcus Aureus Cfu/g No detected *Aflatoxinas M1 mg/l 0.5 max.

* Analyzes performed once a year in an external accredited laboratory.

Storage and Handing

It is recommended that product is stored at temperatures below 15°C, relative humidity below 65% and in an odor 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 weigth 20.0 Kg (44.09 lb).

COMPLIANCE

Certificate HALAL
Certificate KOSHER OU
Certificate HACCP EQA.
Certificate SQF 8.0 NSF.

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.