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CMP-221
MILK PROTEIN ISOLATE

CMP-221 is a natural milk protein isolate containing all the protein fractions found in milk. The product has a milk-like flavor, a high P.E.R., excellent solubility, low-fat content and low lactose content. It is a unique ingredient for low-fat product applications, nutritional supplements in powder or extruded form. CMP-221 has a better-balanced amino acid profile than casein or vegetable proteins.

ADVANTAGES

- Dispersible
- PER higher than casein
- Milk-like flavor
- Excellent functional properties

TYPICAL ANALYSIS

Protein:	90.0%
Moisture (max):	6.0%
Fat:	2.0%
Minerals:	6.0%
Lactose:	1.0%
pH:	6.7-7.2

TYPICAL MICROBIOLOGICAL ANALYSIS

Total Plate Count:	<20,000/g
Coliforms:	<10/g
E.Coli:	Negative
Yeast/Mold:	<100/g
Salmonella:	Negative
Staph.Coag.Pos:	Negative
S. aureus:	Negative

PHYSICAL PROPERTIES

Color:	Light cream
Flavor:	Clean/Milk-like

AMINO ACID PROFILE

(g/100g of protein)

Alanine:	3.0
Arginine:	3.7
Aspartic acid:	7.0
Cystine:	0.7
Glutamic acid:	20.6
Glycine:	1.7
Histidine:	2.6
Isoleucine:	5.2
Leucine:	9.4
Lysine:	8.3
Methionine:	2.6
Phenylalanine:	4.7
Proline:	9.9
Serine:	5.3
Threonine:	4.1
Tryptophan:	1.6
Tyrosine:	4.6
Valine:	6.0

PROTEIN EFFICIENCY RATIO (PER)

CMP-221:	2.8
Caseinate:	2.5
Soy protein:	1.8

INGREDIENT DECLARATION

Milk Protein Isolate

PACKAGING & STORAGE

Packaging:	25 KG
	Polyethylene lined multiply, paper bags
Storage:	Keep in a cool, dry building

KOSHER STATUS: Available Upon Request

[SPECS.CMP 221.DOC.01.16.04]

Technical Assistance Available Upon Request

The information contained herein is believed to be reliable. AMCO makes no warranty, guarantee, condition or representation with respect to this information. AMCO recommends that Buyer evaluate the product for functionality and legality of use.