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Since 1956
Manufacturers of Protein Ingredients

Potassium Caseinate

Potassium Caseinate is a spray dried low flavor milk protein. Potassium Caseinate can be used in a variety of food and pharmaceutical products, especially where low sodium levels are required.

PHYSICAL PROPERTIES

Color: White to light cream
Flavor/Odor: Clean/Bland
Particle size: Fine, free flowing powder

TYPICAL ANALYSIS

Protein (dry basis): 91.0%
Moisture (max): 6.0%
Fat: 2.5%
Ash: 5.0%
Carbohydrates: 1.5%
pH: 5.9 - 6.9

TYPICAL MICROBIOLOGICAL ANALYSIS

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

AMINO ACID PROFILE

g/100g protein

Alanine: 2.6
Arginine: 3.6
Aspartic acid: 6.3
Cystine: 0.3
Glutamic acid: 20.0
Glycine: 2.4
Histidine: 2.7
Isoleucine: 5.4
Leucine: 8.2
Lysine: 7.3
Methionine: 2.5
Phenylalanine: 4.4
Proline: 10.1
Serine: 5.6
Threonine: 4.3
Tryptophan: 1.1
Tyrosine: 5.6
Valine: 6.4

APPLICATIONS

- Imitation cheese
- Bakery products
- Frozen dairy dessert
- Health foods

PACKAGING & STORAGE

Packaging: 25 kilos (55.115 lbs.)
Polyethylene lined,
multiply paper bags

Storage: Keep in a cool, dry area

KOSHER CERTIFIED AVAILABLE

[SPECS.Potassium Caseinate.07.28.03]

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