

SPECIFICATION

Product Name: Calcium Caseinate Food Grade
Chemical Formula: N/A
CAS Number: 9005-43-0
Molecular Weight: N/A
Appearance: White To Cream Colored Free Flow Powder
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min./Max.)
Protein (On Dry Basis)	%	91.4%	Min. 90.0%
Ash	%	4.5%	<7.0%
Moisture	%	4.3%	<6.0%
P.H.	-	7.1	6.0 To 9.0
Solubility	%	99.5%	99.5%
Standard Plate Count	cfu/g	17200	<40,000
Coliform in 10 g	-	Negative	Negative

Physical Properties

- Solubility: Soluble in water. Insoluble in ethanol. Insoluble in acetone. Insoluble in methanol. Insoluble in ether.

Shelf Life & Storage

- Shelf Life: 2 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a tightly closed, moisture-resistant container in a cool, dry, clean, and well-ventilated place, protected from moisture, excessive heat, direct sunlight, strong odors, and contamination.

Applications

- Use: Widely used as a protein fortifier, emulsifier, stabilizer, texturizer, and nutritional ingredient in the food, beverage, nutraceutical, and sports nutrition industries.
- Dosage: Depends on the desired protein content, formulation, texture, and nutritional objectives.

Packaging

- Standard Packing: 15 Kgs pp bag with inner liner or as per customer requirement.
 - Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.
- * Specifications are based on the manufacturer's provided specifications.