



Rennet Casein – Edible Grade

TYPICAL PRODUCT SPECIFICATION

DFI RC 001
Version: Sep 11

Product Name Rennet Casein – Edible Grade.

Product Description A high protein product prepared from fresh pasteurised skimmed milk by enzymatic coagulation. Suitable for vegetarian use.

Physical & Organoleptic
Appearance: Free flowing, homogenous powder.
Colour: White.
Odour/Taste: Bland/Clean.

Packaging 25 Kg paper sacks with polyethylene liner, heat sealed and stitched or 1000kg bulk bags.

Mesh Size 30, 60, 60/90, 90 Mesh

Shelf Life 24 months in dry, ambient conditions.

Chemical Analysis

Parameter	Target	Limit	Test Method
Protein % (dry basis)	91.0%	88.0% minimum	ISO 8968-3:2004
Moisture %	11.0%	12.0% maximum	ISO 5550:2006
Fat %	0.7%	1.0% maximum	ISO 5543:2004 ISO 1736:2008 ISO 1211:1999
Lactose %	0.1%	0.2% maximum	Calculated
ASH %	8.0%	7.5% minimum	ISO 5545:2008
Scorched Particles	Disc A	Disc B maximum	ADPI
pH (10% at 20°C)		7.0 minimum	BS 770:1976
Antibiotics		Negative	Delvo

Microbiological Analysis

Parameter	Target	Limit	Test Method
TBC/g @ 30°C for 72 hours	<1,000	<10,000	ISO 4833:2003
Enterobacteriaceae/0.1g	Negative	Negative	ISO 21528 PART 2 2004
Coliform/g	Negative	Negative	ISO 4832:2006
E.Coli/g	Negative	Negative	ISO 7251:2005
Staph Aureus/g	Negative	Negative	ISO 6888-1:1999
Yeast & Moulds/g	<20	<50 cfu	ISO 6611:2004
Thermophiles/g @ 55°C for 48 hours		<5,000 cfu	ISO 4833:2003
Salmonella/100g	Negative	Negative	ISO 6579:1993



It is the responsibility of buyer/agent to support this specification and communicate to Dairygold Food Ingredients any requirements of local relevant legislation.

Dairygold Food Ingredients, Clonmel Road, Mitchelstown, Co. Cork, Ireland

Tel: +353 (0) 25 24411 Fax: +353 (0) 25 44135

sales@dairygoldfoodingredients.com www.dairygoldfoodingredients.com



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