


<b>Specification</b>	<b>HIGH FAT ACID CASEIN</b>	
Date:12.03.2012		

### 1.-PRODUCT

High Fat Acid Casein protein in powder main use fortification to increase de yield in many foods blends

### 2.- PHYSICAL

Parameter	Description
Color	Dull White or Light Cream
Flavor	Pleasant & Clean
Organoleptic	Bland & Neutral

### 3.- CHEMICAL

Parameter	Value
% Moisture	Max. 10
% Fat	Max. 10
Free Acidity	Max. 0.2
% Protein	Min. 80
% Ashes	Max. 2
% Solids	Min 85
Scorches Particles	Max. A/B

### 4.- MICROBIOLOGY

Parameter	Value
Total Plan Count	10,000 /g
Coliform	Absent /g
<i>E. coli</i>	Absent /g
Yeas & Mould	50 / g
<i>Salmonella</i>	Absent / 375g
<i>Shigella</i>	Absent / 25g
<i>Listeria monocytogenes</i>	Absent / g
<i>Staphylococcus aureus</i>	Absent / g

### 5.- STORAGE / SHELL LIFE

Cool and dry, time storage in the original packaging 12 month