



CEPHAM INC.

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Calcium Caseinate

Specifications

Country of origin	INDIA
Color	White to off-white
Flavor	Bland
Moisture	Not more than 6.0%
Protein (ODB)	Not less than 90%
Fat	Not more than 2.0%
Lactose	Not more than 0.2%
Ash on dry basis	Not more than 4.0%
pH	Between 6.3 and 7.0
Scorched Particles	Disc B (ADPI)
Total Plate Count	Not more than 20,000 cfu/g
Yeast	Not more than 100 cfu/g
Mold	Not more than 100 cfu/g
Staphylococcus	Absent
Thermophiles	Not more than 5,000 cfu/g
Salmonella	Absent in 25 g

Kosher certified

Packing: Packed in 20 kg Kraft Paper Bags with food grade polythene liner.

Transport: 20' Container 16 tons / 40' Container 22 tons

Shelf Life: About 2 years from manufacturing date under appropriate storage conditions.

Suggested Applications: Calcium Caseinate can be used in manufacturing of health & nutritional drinks for protein and mineral fortification, yogurt & smoothies, processed cheese & cheese analogues, infant formulas, baking mixes, nutrition bars and soup powders.