



CEPHAM INC.

319, Enclave Lane, Bedminster, NJ 07921
Tel: (201) 255 6011 • Fax (201) 255 6012, (201) 537 0099
E-mail: info@cepham.com • Web: www.cepham.com

Sodium 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: Sodium Caseinate can be used in manufacturing of non-dairy creamer, meat processing, confectionary coatings, processes cheese spreads, nutritional drinks, whipped creams and pharmaceutical preparations with protein.