

4101 Acid Casein



Description and Applications	Ingredients
Westpro Acid Casein (30 Mesh all in) is produced from fresh pasteurised skim milk. It is an excellent protein source with a bland flavour. It has good emulsification and water binding properties.	Skimmed Milk.
Westpro Acid Casein is suitable for use in protein fortified blends, processed cheeses and sauces.	

Allergens	Shelf Life	Pack Sizing
Contains Milk.	24 months if stored under specified conditions.	25 kg bag size available. 72 bags per pallet.

Halal & Kosher Certification	Storage Conditions	Packaging
Westland Milk Products certifies that this product is manufactured under Halal and Kosher conditions. Halal and Kosher certificates are available on request.	Store in a cool, dry, well ventilated, odour free area, away from direct contact with floors or walls.	The standard export pack is a 2-ply Kraft bag incorporating an inner polyethylene liner. Packages are printed with ID Code, manufacturing and expiry date. No staples or metal fasteners are used.
	Temperature should not exceed 25°C and relative humidity should be below 65%.	

Regulatory Information
Westland Milk Products certifies that this product is manufactured using milk sourced from New Zealand dairy cows which contains no preservatives, antioxidants or food additives. It is also free of rBST, which is not licensed for use in dairy cows by the New Zealand's Ministry for Primary Industries.

Quality Assurance
Strict quality control procedures are enforced during the manufacture of this product. The manufacturing environment is subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures in an ISO 17025 certified laboratory. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back. Manufacturing premises operate under a Risk Management Programme approved by New Zealand's Ministry of Primary Industries. This programme incorporates a HACCP programme. Westland Milk Products has FSSC 22000 and ISO 14001 certification.

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Specification

Chemical Specification

Test	Units	Min	Max	Typical
Protein	% m/m	85.5		88.0
Protein (dry basis)	% m/m	95.0		
Fat	% m/m		1.5	0.79
Moisture	% m/m		10.0	9.4
Fixed Ash (Minerals) [^]	% m/m		2.2	1.8
Free Acidity	ml/g		0.15	
Lactose	%		0.20	0.08
Nitrate	mg/kg		30	
Nitrite	mg/kg		2.0	

Physical Specification

Test	Units	Min	Max	Typical
Foreign Matter	/50g		ND [#]	
Particle Size (600µm)	% passed	98.0		
pH				4.2
Scorched Particles	/50g		A	

Sensory Specification

Test	
Colour ^{>}	White
Flavour	Clean / Bland

Microbiological Specification

Test	Units	n	c	m	M
Aerobic Plate Count at 30°C	cfu/g	5	2	20000	100000
Coliforms Count	cfu/g	5	2	<1	10
Coagulase-positive Staphylococci Detection	/g	5	0	ND [#]	n/a
<i>Escherichia Coli</i> Detection by LST-mug	/g	5	0	ND [#]	n/a
Listeria Detection	/25g	1	0	ND [#]	n/a
Salmonella Detection	/25g	30	0	ND [#]	n/a
Yeasts and Moulds Count	cfu/g	5	0	50	n/a
Inhibitory Substances		1	0	ND [#]	n/a

[#]ND = Not Detected

[^] Monitoring results

[>] Result not reported on Certificate of Analysis

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Nutritional

Average Composition*		Per 100g	Per 100kJ
	Units	Typical*	Typical*
Energy, total (Kilojoules)	kJ	1526	-
- from fat	kJ	29.2	1.9
- from carbohydrate	kJ	0.85	0.06
- from protein	kJ	1496	98.0
Energy, total (Calories)	kcal	365	-
- from fat	kcal	7.0	-
- from carbohydrate	kcal	0.20	-
- from protein	kcal	357	-
Protein	g	88.0	5.8
Fat, total	g	0.79	0.05
Saturated	g	0.54	0.04
Monounsaturated	g	0.17	0.01
Polyunsaturated	g	0.05	-
Trans	g	0.04	-
Cholesterol	mg	20.0	1.3
Carbohydrate, total	g	0.05	-
Sugars	g	0.05	-
Lactose	g	0.05	-
Added Sugars	g	0	-
Fibre	g	0	-
Sodium	mg	<1	-

* Actual values may vary from typical values due to seasonal variation of milk composition.

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Vitamins & Minerals

Average Mineral Composition*		Per 100g	Per 100kJ
	Units	Typical*	Typical*
Calcium (Ca)	mg	46.0	3.0
Chloride (Cl)	mg	5.0	0.33
Copper (Cu)	µg	130	8.5
Iron (Fe)	mg	0.50	0.03
Magnesium (Mg)	mg	3.9	0.26
Manganese (Mn)	mg	540	35.4
Phosphorous (P)	mg	599	39.3
Potassium (K)	mg	<1	-
Sodium (Na)	mg	<1	-
Zinc (Zn)	mg	5.3	0.35

Average Vitamin Composition*		Per 100g	Per 100kJ
	Units	Typical*	Typical*
Vitamin A (as retinol)	µg	<7	-
Vitamin C	g	<1	-
Vitamin D	µg	<0.2	-

* Actual values may vary from typical values due to seasonal variation of milk composition.

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