

Excellion EM 7

Description

Excellion EM 7 is a very pure roller dried milk protein (sodium caseinate), prepared from fresh skimmed milk.

Sensorial

White/cream colour, neutral taste/odour

Product specification

Chemical / physical	Specification	Typical	CoA	Method of analysis
Moisture (102°C)	max. 6.0%	5.3%	A	ISO 5550:2006*
Protein (Nx6.38)	min. 88.0%	90.7%	A	ISO 8968-2*
Protein on dry matter	min. 93.5%	95.8%	A	Calculated
Lactose	max. 0.3%	0.25%	M	ISO 22662:2007*
Fat	max. 1.5%	0.8%	M	ISO 5543:2004*
Ash (825°C)	max. 4.5%	4.0%	A	ISO 5545:2008*
pH (10% sol. 20°C)	6.5 – 7.0	6.8	A	ISO 5546:1979*
Sodium	max. 1.65%	1.50%	A	ISO 15151*
Potassium	max. 250 mg/kg	130 mg/kg	A	ISO 15151*
Calcium	max. 1000 mg/kg	750 mg/kg	A	ISO 15151*
Scorched Particles (ADPI)	Disc A	Disc A	A	ISO 5739*
Solubility in water	min. 99.2%	99.5%	M	FrieslandCampina internal method
Microbiological				
Mesophilic aerobic plate count	max. 500 cfu/g	<50 cfu/g	A	ISO 4833:2003*
Mesophilic aerobic spore count	max. 100 cfu/g	<10 cfu/g	A	NEN 6813*
Sulphite reducing clostridia	max. 50 cfu/g	<10 cfu/g	A	IJFM 27 (1995) 185-200 Weenk*
Yeasts and Moulds	max. 50 cfu/g	<10 cfu/g	A	ISO 6611*
Enterobacteriaceae	n.d. in 10g	n.d. in 10g	A	ISO 21528-1:2004*
Coag. Pos. Staphylococci	n.d. in 1g	n.d. in 1g	A	ISO 6888-3*
E. coli	n.d. in 10g	n.d. in 10g	A	ISO 11866-1*
Salmonella	n.d. in 750g	n.d. in 750g	A	ISO 6579:2002*

*Mentioned methods are slightly modified to enhance reliability or to adapt to specific product characteristics.

CoA: A = analysis of each batch, M = product complies with specification based on monitoring, not mentioned on CoA

n.d. = not detected

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Packaging

Multi layer paper bag with a polyethylene inner bag; content is 25kg net. Palletised/wrapped to units of 1,000kg. Alternatively Excellion EM 7 can be supplied in big bags.

Shelf life and storage

Excellion EM 7 has a shelf life of 2 years, in the original sealed packaging under cool, dry and odour free conditions. Packages should not be in direct contact with walls or floors. Stocks should be used in rotation.

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