



LACTOPROT
DEUTSCHLAND GMBH



LACTONAT EC

Calcium Caseinate

2100

Specification

chemical

protein (N x 6.38) as is	min. 88.5 %	IDF 92:1979
water (102°C)	max. 6.0 %	IDF 78C: 1991
ash (825°C)	max. 4.5 %	IDF 89: 1979
fat	max. 2.0 %	IDF 126A: 1988
lactose	max. 0.3 %	IDF 79B: 1991

physical

pH	6.5 - 7.0	IDF 115A: 1989
scorched particles	7.5 - 15	ADPI
bulk density (g/ml)	0.5 - 0.6	VDLUFA C 26.4

organoleptical

colour	creamy white
odour	typical/ free from off odour
taste	typical/ free from off taste

microbiological

total plate count /g	< 5,000	IDF 100B: 1991
yeasts /g	< 50	IDF 94B: 1990
moulds /g	< 50	IDF 94B: 1990
enterobacteriaceae /g	< 10	VDLUFA M 7.4.2
coliforms /0.1g	neg.	IDF 73A: 1985
salmonella /25g	neg.	IDF 93B: 1995

components

calcium caseinate

packaging

25kg net, paper bag with PE- inliner

minimum shelf life

24 months in the originally sealed bag under cool and dry storage conditions

List of allergenic substances (conforms to annex III RL 2000/13/EG)

cereals containing gluten and products thereof	-
crustaceans and products thereof	-
celery and products thereof	-
fish and products thereof	-
peanuts and products thereof	-
nuts and products thereof	-
milk and products thereof	+
sesame seeds and products thereof	-
soybeans and products thereof	-
eggs and products thereof	-
mustard and products thereof	-
sulphur dioxide and sulphites at concentrations of > 10 mg/kg or > 10 mg/l expressed as SO ₂	-
lupine and products thereof	-
molluscs and products thereof	-

GMO status

This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. Thus this product does not fall under the labeling requirements spelled out in VO 1829/2003 EG and/or VO 1830/2003 EG.