

**ANALYSIS REPORT OF EDIBLE CASEIN**

<b>Parameter</b>	<b>Edible Casein Grade A</b>	<b>Edible Casein Grade B</b>
<b>CHEMICAL ANALYSIS</b>		
Protein (N X 6.38 On Dry Basis)	95-90%	85-90%
Ash	<2.5%.	<3%.
Moisture	<10%	<10%
<b>MICROBIOLOGICAL STANDARDS</b>		
Standard Plate Count In 1 g, Max.	<50000	<50000
E.Coli in 10 g., Max.	Negative.	Negative.
Salmonella 25 GMS	Negative	Negative
<b>PHYSICAL CHARACTERISTICS</b>		
Appearance	White to cream colored powder	White to cream colored powder
P.H.	4.5%- 5%	4.5%- 5%
Particle Size	30 to90 mesh.	30 to90 mesh.

**ANALISYS REPORT OF INDUSTRIAL CASEIN**

<b>Parameter</b>	<b>Casein. Grade A</b>	<b>Casein. Grade AC</b>	<b>Casein. Grade MT1</b>
<b>CHEMICAL ANALYSIS</b>			
Protein (N X 6.38 On Dry Basis)	90-95%	85-89%	75-80%
Ash	<2.2%.	<3%.	<6%.
Fat	1-3%	< 4%	<7%
Moisture	<10%	<10%	<10%
<b>PHYSICAL CHARACTERISTICS</b>			
Appearance	White to cream colored powder	White to cream colored powder	White to cream colored powder
P.H.	4.5%- 5%	4.5%- 5%	4.5%- 5%
Particle Size	30,60,80 mesh.	30,60,80 mesh	30,60,80 mesh