

ANALYSIS REPORT OF CASEINATE

Parameter	Grade SC001 (Direct from Milk)	Grade SC002	Grade SC003	Grade SC004 (Adhesive Grade)
CHEMICAL ANALYSIS				
Solubility(60-70degree C)	99-100%	99-100%	99-100%	99-100%
Protein (N x 6.38 On Dry Basis)	88%Min	90%Min	80-88%	75 %Min
Ash (800C@ 1hour)	<4%.	<5%.	<6%.	<6.6%.
Moisture (105 C @1 hour)	<5%	<5%	<5%	<5%
MICROBIOLOGICAL STANDARDS				
Standard Plate Count In 1 g, Max.	<10000	<10000	<10000	<10000
E.Coli in 10 g., Max.	Negative.	Negative.	Negative.	Negative.
Salmonella 25 GMS	Negative	Negative	Negative	Negative
PHYSICAL CHARACTERISTICS				
Appearance	White to cream colored Free Flow powder	White to cream colored Free Flow powder	White to cream colored Free Flow powder	White to cream colored Free Flow powder
Test & Flavors	Bland	Bland	Bland	-
P.H.	6.8-7.2%	6.8-7.2%	6.8-7.2%	6.8-7.2%
Particle Size	Fine	Fine.	Fine.	Fine.