

ALANATE 385

DISPERSIBLE CALCIUM CASEINATE

DESCRIPTION

ALANATE 385 is a spray dried dispersible milk protein, manufactured directly from fresh skim milk. The enhanced dispersibility of this ingredient makes it particularly suitable for use in nutritional beverage.

USES AND BENEFITS

ALANATE 385 is high in calcium and low in sodium. It is easily dispersed in water and forms a stable colloidal suspension with high opacity. It is a valuable ingredient in diet formulations, sports drinks, nutritional dietary supplements and protein bars.

COMPOSITIONAL ANALYSIS

Protein (Nx6.38) dry basis	95.5 %
as is	92.9 %
Lactose	0.1 %
Fat	1.3 %
Moisture	3.5 %
Ash	3.4 %
Sodium	5 mg / 100 g
Calcium	1380 mg / 100 g
Energy	1617 KJ / 100 g

MICROBIOLOGICAL ANALYSIS

Aerobic plate count	< 5000 / g
Coliforms	Negative in 1 g
Yeasts and mould	< 50 / g
Coag. pos. staph. aureus	Negative in 1 g
Salmonellae	Negative in 750 g
Listeria sp.	Negative in 25 g

TYPICAL AMINO ACID PROFILE

	mg / 1 g
<i>Essential Amino Acids</i>	
Isoleucine	45
Leucine	93
Lysine	77
Methionine	28
Phenylalanine	51
Threonine	41
Tryptophan	14
Valine	65

Non-Essential Amino Acids

Histidine (*)	31
Alanine	30
Arginine	35
Aspartic acid	66
Cystine/Cysteine	3
Glutamic acid	218
Glycine	18
Proline	107
Serine	53
Tyrosine	54

(*) Essential amino acid for infants

PHISICAL PROPERTIES

Colour	White / Cream
Flavour and odour	Bland and clean
PH (5 % solution, 20°C)	7.0
Sediment / scorched particles	Disc A

PACKAGING

ALANATE 385 is packed in plastic lined multiwall bags. Staples or metallic fasteners are not used

Net Weight	20.0 Kg
Gross Weight	20.4 Kg

STORAGE AND HANDLING

Stocks should be kept in a cool, dry, ventilated place. Temperature below 25°C, relative humidity below 65 % and an odour free environment will extend storage life.

QUALITY ASSURANCE

The product is manufactured in accordance with international standards and guideline approved and monitored by the New Zealand Ministry of Agriculture. Each package is marked to enable traceback.

Values given are average for the product. Because milk is a natural product, variations may occur