

ANNEX I

EDIBLE CASEINS**I. STANDARDS APPLICABLE TO EDIBLE ACID CASEINS**

(a) Essential factors of composition

1.	Maximum moisture content	12 % by weight
2.	Minimum milk protein content calculated on the dried extract	90 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content	2 % by weight
4.	Maximum titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g	0,27
5.	Maximum ash content (P ₂ O ₅ included)	2,5 % by weight
6.	Maximum anhydrous lactose content	1 % by weight
7.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

(b) Contaminants

Maximum lead content	0,75 mg/kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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(d) Processing aids, bacterial cultures and authorised ingredients

1. acids:
 - lactic acid
 - hydrochloric acid
 - sulphuric acid
 - citric acid
 - acetic acid
 - orthophosphoric acid
2. bacterial cultures producing lactic acid

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

3. Whey

(e) Organoleptic characteristics

1. *Odour* : No foreign odours.
2. *Appearance* : Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

II. STANDARDS APPLICABLE TO EDIBLE RENNET CASEINS

(a) Essential factors of composition

1.	Maximum moisture content	12 % by weight
2.	Minimum milk protein content calculated on the dried extract	84 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content	2 % by weight
4.	Minimum ash content (P ₂ O ₅ included)	7,5 % by weight
5.	Maximum anhydrous lactose content	1 % by weight
6.	Maximum sediment content (burnt particles)	15 mg in 25 g

(b) Contaminants

Maximum lead content	0,75 mg/kg
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(c) Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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(d) Processing aids

- rennet meeting the requirements of Regulation (EC) No 1332/2008;
- other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.

(e) Organoleptic characteristics

1. *Odour* : No foreign odours.
2. *Appearance* : Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.