

## ANNEX II

**EDIBLE CASEINATES**

## STANDARDS APPLICABLE TO EDIBLE CASEINATES

## (a) Essential factors of composition

1.	Maximum moisture content	8 % by weight
2.	Minimum milk protein content calculated on the dried extract	88 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content	2 % by weight
4.	Maximum anhydrous lactose content	1 % by weight
5.	pH value	6,0 to 8,0
6.	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) Food additives  
(optional neutralizing and buffering agents)

hydroxydes carbonates phosphates citrates	of	sodium potassium calcium ammonium magnesium
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## (e) Characteristics

1. *Odour* : Very slight foreign flavours and 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.
3. *Solubility* : Almost entirely soluble in distilled water, except for calcium caseinate.