

SCHEDULE 1

Regulations 4 and 5

Standards applicable to edible acid caseins

Commencement Information**II** Sch. 1 in force at 22.12.2016, see **reg. 1(3)***Table 1**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

*Table 2**Contaminants*

Maximum lead content	0.75 mg/kg
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*Table 3**Impurities*

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g
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*Table 4**Processing aids, bacterial cultures and authorised ingredients*

1.	Acids: — lactic acid — hydrochloric acid — sulphuric acid
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Changes to legislation: There are currently no known outstanding effects for the The Caseins and Caseinates (Scotland) (No. 2) Regulations 2016, SCHEDULE 1. (See end of Document for details)

	<ul style="list-style-type: none"> — citric acid — acetic acid — orthophosphoric acid
2.	Bacterial cultures producing lactic acid
3.	Whey

Table 5
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

Changes to legislation:

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