

SCHEDULE 3

Regulations 4 and 5

Standards applicable to edible caseinates

Commencement Information

II Sch. 3 in force at 22.12.2016, see reg. 1(3)

Table 1

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

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

Food additives

(optional neutralizing and buffering agents)

<i>hydroxydes</i> carbonates phosphates citrates	<i>of</i>	<i>sodium</i> potassium calcium ammonium magnesium
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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 3. (See end of Document for details)

Table 5
Organoleptic 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

Changes to legislation:

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