

SCHEDULE

Regulation 7

New Part III of the Schedule to the Caseins and Caseinates (Scotland) Regulations 1986

PART III

STANDARDS

(All percentages are by weight)

Edible acid casein	<p>(a) (a) Essential factors of composition</p> <ol style="list-style-type: none">1. Moisture content of not more than 10% determined by method 1.2. Milk protein content, calculated on the dried extract, of not less than 90% determined by method 2.3. Milk fat content, calculated on the dried extract, of not more than 2.25%.4. Titratable acidity, expressed in ml. of decinormal sodium hydroxide solution per g., of not more than 0.27 determined by method 3.5. Ash content (including P₂O₅) of not more than 2.5% determined by method 4.6. Anhydrous lactose content of not more than 1%.7. Sediment content (burnt particles) of not more than 22.5mg. in 25g.
Edible acid casein	<p>(b) (b) Contaminants</p> <p>Lead content of not more than 1mg. per kg.</p> <p>(c) (c) Impurities</p> <p>No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25g.</p> <p>(d) (d) Organoleptic characteristics</p> <ol style="list-style-type: none">1. Odours: 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.
Edible rennet Casein	<p>(a) (a) Essential factors of composition</p> <ol style="list-style-type: none">1. Moisture content of not more than 10% determined by method 1.

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2. Milk protein content, calculated on the dried extract, of not less than 84% determined by method 2.

3. Milk fat content, calculated on the dried extract, of not more than 2%.

4. Ash content (including P₂O₅) of not less than 7.5% determined by method 5.

5. Anhydrous lactose content of not more than 1%.

6. Sediment content (burnt particles) of not more than 22.5mg. in 25kg.

(b) (b) Contaminants

Lead content of not more than 1mg. per kg.

(c) (c) Impurities

No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25g.

(d) (d) 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.

(a) (a) Essential factors of composition

1. Moisture content of not more than 8% determined by method 1.

2. Milk protein content, calculated on the dried extract, of not less than 88% determined by method 2.

3. Milk fat content, calculated on the dried extract, of not more than 2%.

4. Anhydrous lactose content of not more than 1%.

5. pH value of 6.0 to 8.0 determined by method 6.

6. Sediment content (burnt particles) of not more than 22.5mg. in 25g.

(b) (b) Contaminants

Lead content of not more than 1mg. per kg.

(c) (c) Impurities

1. No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25g.

Edible Caseinates

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(d) (d) Characteristics

1. Odour: No more than 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 the calcium caseinate.
