

SCHEDULE 3

Regulation 2

Standards applicable to edible rennet caseins

Table 1

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. Maximum 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

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

- rennet meeting the requirements of Regulation (EC) No 1332/2008 of the European Parliament and of the Council on food enzymes and amending Council Directive 83/417/EEC, Council Regulation (EC) No 1493/1999, Directive 2000/13/EC, Council Directive 2001/112/EC and Regulation (EC) No 258/97^{M1};
- other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.

Marginal Citations

M1 OJ No L 354, 31.12.2008, p.7, last amended by Commission Regulation (EU) No 1056/2012 (OJ L 313, 13.11.2012, p.9).

Changes to legislation: There are currently no known outstanding effects for the The Caseins and Caseinates (England) Regulations 2017, SCHEDULE 3. (See end of Document for details)

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:

There are currently no known outstanding effects for the The Caseins and Caseinates (England) Regulations 2017, SCHEDULE 3.