

**MADE
FOR
MORE.**

CASPRO™

**MILK
SPECIALTIES
GLOBAL**





CASPRO™ FUNCTIONAL OVERVIEW

POSSIBLE APPLICATIONS

RTM

RTD

Baked Goods

Meat Analogues

Bars

Processed Cheese

CASEIN & CASEINATES NUTRITION

	(In %)	Protein	Lactose	Fat	Ash	Calcium	Phosphorus	Sodium	Moisture
Micellar Casein		86.0	4.0	1.0	8.0	2.3	1.7	<0.05	5.0
Acid Casein		86.5	0.5	1.0	2.0	0.03	1.25	<0.05	10.0
Rennet Casein		80.5	0.5	1.0	8.0	3	1.4	<0.1	10.0
Calcium Caseinate		88.0	0.3	1.5	4.7	0.85	1.1	<0.05	5.5
Sodium Caseinate		88.0	0.3	1.5	4.7	0.03	1.23	1.12	5.5

CERTIFICATIONS & OPTIONS



CASEIN & CASEINATES FUNCTIONALITY

	Wetting	Dispersibility	Foaming	Emulsion Capacity	Heat Stability at Neutral pH	Viscosity	Solubility
Micellar Casein	...	...	..	.	...	..	...
Acid Casein	.	.	.	.	.	.	.
Rennet Casein	.	.	.	.	.	.	.
Calcium Caseinate	...	...	..	.	...	..	..
Sodium Caseinate	.	..	...		...		...

**MILK
SPECIALTIES
GLOBAL**



7500 Flying Cloud Dr. Suite 500
Eden Prairie, MN 55344
(952)942-7310

milkspecialties.com