

Rennet Casein

Cat. No. CEFX-268

Lot. No. (See product label)

Introduction

Description Rennet casein is a high-protein casein derived from the curd precipitation of defatted yak fresh milk. It possesses a lasting milky aroma and exhibits unique functional properties such as excellent melting, stretching, and gelling capabilities. It serves as the primary protein source in processed cheese. Additionally, due to its superior characteristics like excellent dye adhesion, extensibility, resistance to compression, and high viscosity, rennet casein is predominantly used in the industrial synthesis of casein plastics.

Applications Food Grade: Cheese and related products Pet foods Industrial Grade: Industrial synthesis of casein plastics, such as casein buttons, piano keys, and high-end seals

Product Information

Appearance As a white or light yellow powder, with a lasting milky aroma. It is insoluble in water, possesses hydrating properties, and easily absorbs odors.

Stabilizers Under suitable storage conditions, 12 months from date of manufacture.

Usage and Packaging

Package Compound kraft paper bag with polyethylene inner film, net weight 25kgs

Storage and Shipping Information

Storage Store in cool, dry conditions, protected from mold and humidity;.