Creative Enzymes®

Sodium caseinate

Cat. No. EXTZ-772

Lot. No. (See product label)

Introduction

Description	Sodium Caseinate is a water-soluble, food-grade protein ingredient produced by neutralization and modification of milk casein. It combines high nutritional value with versatile functionalities, making it a widely used premium additive in the food industry.As an efficient and safe emulsifier, thickener and stabilizer, it exhibits excellent thickening, water-retention, foaming and emulsifying properties, and is widely applied in dairy products, meat products, bakery products and other food industries.

Product Information

Form	White to pale yellow microparticles or powder
CAS No.	9005-46-3