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ANNEX I

EDIBLE CASEINS
I.STANDARDS APPLICABLE TO EDIBLE ACID CASEINS

(a)   Essential factors of composition

1.	Maximum moisture content	12 % by weight
2.	Minimum milk protein content calculated on the dried extract	90 % by weight
	of which minimum casein content	95 % by weight
3.	Maximum milk fat content	2 % by weight
4.	Maximum titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g	0,27
5.	Maximum ash content (P_2O_5 included)	2,5 % by weight
6.	Maximum anhydrous lactose content	1 % by weight
7.	Maximum sediment content (burnt particles)	22,5 mg in 25 g

(b)   Contaminants

Maximum lead content	0,75 mg/kg

(c)   Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g

(d)   Processing aids, bacterial cultures and authorised ingredients

1.   acids:
— lactic acid
— hydrochloric acid
— sulphuric acid
— citric acid
— acetic acid
— orthophosphoric acid

2.   bacterial cultures producing lactic acid

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3.   Whey

(e)   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. |

II.   STANDARDS APPLICABLE TO EDIBLE RENNET CASEINS

(a)   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.	Minimum ash content (P_2O_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

(b)   Contaminants

Maximum lead content	0,75 mg/kg

(c)   Impurities

Extraneous matter (such as wood or metal particles, hairs or insect fragments)	nil in 25 g

(d)   Processing aids

—   rennet meeting the requirements of Regulation (EC) No 1332/2008;
—   other milk-coagulating enzymes meeting the requirements of Regulation (EC) No 1332/2008.

(e)   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. |