

SCHEDULE 3

Regulations 4 and 5

Standards applicable to edible caseinates

1. Essential factors of composition

1	Maximum moisture content	8% by weight
2	Minimum milk protein content calculated on the dried extract	88% by weight
	of which minimum casein content	95% by weight
3	Maximum milk fat content	2% by weight
4	Maximum anhydrous lactose content	1% by weight
5	pH value	6,0 to 8,0
6	Maximum sediment content (burnt particles)	22.5 mg in 25 g

2. Contaminants

Maximum lead content	0,75 mg/kg
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3. Impurities

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

(optional neutralizing and buffering agents)

hydroxydes carbonates phosphates citrates	of	sodium potassium calcium ammonium magnesium
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5. Organoleptic characteristics

1.	Odour	Very slight foreign flavours and 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.
3.	Solubility	Almost entirely soluble in distilled water, except for calcium caseinate.