

Rennet Casein is produced by enzymatic precipitation of casein from fresh pasteurised skimmed milk. The curd is then washed, dried and milled to produce a rennet casein powder of the required mesh size.

Product Offerings

- 30 mesh
- 60 mesh
- 90 mesh

Key Applications



Cheese
Processed, analogue cheese

Key Characteristics

- High nutritional value (88% protein), low in fat, cholesterol.
- Excellent flavour stability
- Insoluble in water

Typical Physical Properties

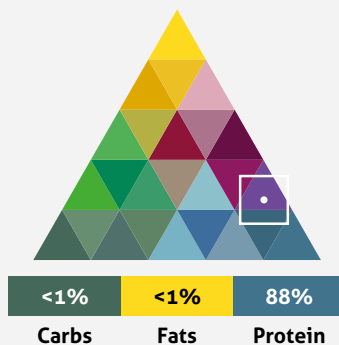
Colour	White/off-white in colour
Flavour	Clean
pH	6.8–7.4
Mesh	30 / 60 / 90
Bulk density (IDF 134)	Please see specification as this can vary by manufacturing plant
Scorched particles (ADPI)	Typically Disc A

Typical Nutritional Analysis

	Per 100g
Energy	1375 kJ
Cals	324 kcal
Fat	0.8 g
<i>of which saturates</i>	0.5 g
Carbohydrates	0.13 g
<i>of which lactose</i>	0.13 g
Fibre	0g
Protein (Per 100g)	79 g

Typical Composition

Calorific Ratio Pyramid



Protein (dry basis)	88 %
Moisture	11.5 %
Milk Fat	0.75 %
Ash	7.3 %

* Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua Specification.



Exports to over **110**
countries worldwide



Delivers **creative**
customer solutions



Ireland's **largest dairy**
product exporter



Milk from
grass-fed cows

Typical Microbial Values

SPC (cfu/g)	10,000 max
Coliforms (cfu/g)	Negative
Yeasts (/g)	50 max
Moulds (/g)	50 max
Salmonella (/375g)	Negative

Typical Shelf Life

24 months from date of production under recommended storage conditions.

Packaging

Net weight 25 kg



Multi-wall paper which incorporates a moisture barrier and contains the product with an inner polyethylene bag.

Net weight 1000 kg



Woven Polypropylene bag that contains the product with a barrier plastic liner or alternatively in a polycoated bag (without liner).

Ornua standard pallet is heat treated: 1200mm*1000mm (25kg*40/1000kg*1)

Storage

Product must be stored in a cool dry place <25°C @ max 65% relative humidity. Product should not be exposed to strong odours or sunlight.

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Compliance

Product Declaration



Halal



Kosher

Food Safety Standards



Certified to GFSI Global Standards

Quality Assurance

Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Ornua products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland's dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.



Suggested Labelling

Allergen's: Contains **Milk** and **Dairy** products

Country regulations for product labelling vary. Ornua advises customers to check local regulations to determine specific labelling for this ingredient.

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