Micellar Casein Concentrate

High-protein, pure micellar casein with exceptional heat stability and clean taste
Micellar Casein Concentrate

Leprino Micellar Casein Concentrate (MCC) is made directly from fresh skim milk by using a microfiltration process

- No less than 86% protein dry basis
- 95:5 casein-to-whey ratio
- Ideal for high-protein/high-heat applications

**APPLICATIONS**

Nutritional beverages, powdered beverages, nutrition bars, yogurt, supplements, creamers, high-temperature retort, UHT and aseptic applications

**FEATURES/BENEFITS**

All Leprino MCC comes from cold-filtered skim milk

- Slow-digesting protein with satiety benefits
- Superior emulsion activity and stability to milk protein concentrates and caseinates
- Low foaming activity
- Flexible and compatible for most neutral pH food processing

**PHYSICAL CHARACTERISTICS**

Due to the fresh skim milk source, Leprino MCC demonstrates

- Exceptionally clean flavor
- Light cream color
- Neutral aroma
PRODUCT INFORMATION
• Packaging: 44 lb (20 kg) paper bag or bulk tote
• Storage: Product should be stored in a cool, dry warehouse. Ideal storage conditions are temperatures below 75°F (27°C), relative humidity below 65% away from strong odors
• Shelf Life: 2 years

LABEL NAME
Micellar Casein (A Microfiltered Milk Protein)

CERTIFICATIONS
Kosher, Halal, SQF Level III, U.S. GRAS Status

COMPOSITION
<table>
<thead>
<tr>
<th>ITEMS</th>
<th>SPECIFICATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein Dry Basis</td>
<td>86% Min</td>
</tr>
<tr>
<td>pH (10% Solution)</td>
<td>6.8 – 7.5</td>
</tr>
<tr>
<td>Moisture</td>
<td>7.0% Max</td>
</tr>
<tr>
<td>Fat</td>
<td>3.0% Max</td>
</tr>
<tr>
<td>Ash</td>
<td>7.5% Max</td>
</tr>
<tr>
<td>Casein-to-Whey Ratio</td>
<td>95:5 Min</td>
</tr>
<tr>
<td>Scorch Particles</td>
<td>Meets ADPI Standard</td>
</tr>
</tbody>
</table>

MICROBIOLOGICAL
<table>
<thead>
<tr>
<th>IDENTIFICATION</th>
<th>SPECIFICATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard Plate Count</td>
<td>&lt;10,000 cfu/g</td>
</tr>
<tr>
<td>Coliforms</td>
<td>&lt;10 cfu/g</td>
</tr>
<tr>
<td>Yeast &amp; Mold</td>
<td>&lt;10 cfu/g</td>
</tr>
<tr>
<td>CP Staphylococcus</td>
<td>&lt;10 cfu/g</td>
</tr>
<tr>
<td>Salmonella</td>
<td>Negative/375g</td>
</tr>
</tbody>
</table>

CALL 1-800-LEPRINO
to discuss how Leprino Nutrition products can meet your unique needs.
Leprino’s global footprint delivers our high-quality Nutrition products to more than 25 countries around the world.

All Leprino Nutrition products are sourced from US Grade A milk and are manufactured in the USA.

The Leprino Difference Makes Us More Than a Supplier™

**Milk Supply**
Unparalleled reliability and quality from Leprino’s long term supply agreement with Dairy Farmers of America (DFA) for highest-quality, antibiotic-free Grade A milk.

**Quality Assurance**
Comprehensive food safety and animal welfare programs and extensive process and product testing support Leprino’s Zero Tolerance for food safety risks.

**Manufacturing Expertise**
World-class facilities and processes allow for production to exacting specifications to provide innovative solutions for your specialized needs, including hydrolysates and protein fractionation.

**Application Science**
Experts in partnering for end-product development in applications including powder blends, beverages, nutrition bars, infant formulas and foods.

**LFC Innovation Studio**
An innovation agency developing big ideas for our customers. We turn insights into results — from initial concept creation to commercialization.

**Call 1-800-LEPRINO**