

STANDARD FOR EDIBLE CASEIN PRODUCTS CXS 290-1995

Document Location: Raw Ingredients - Processing of Ingredients - Prior Purchase

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Overview

CXS 290-1995 provides standards for edible casein products, covering various aspects such as description, composition, quality factors, contaminants, hygiene, packaging and labeling. The document contains a table with the quantities required for rennet casein, acid casein, and caseinates composition in edible casein products, examining minimum milk protein in dry matter, minimum content of casein in milk protein, maximum water, maximum milk fat, ash, maximum lactose, maximum free acid, and maximum pH. The document also mentions the classes of additive functional ingredients that are allowed in edible casein products, specifically mentioning: acidity regulators, anticaking agents, bulking agents, and emulsifiers. Good Manufacturing Practices and Good Hygienic Practices are also emphasized within the document, to ensure the production of a product that is safe and of good quality. CXS 290-1995 also contains tables which mention the processing aids allowed in edible casein products, additional quality factors, and limits for heavy metals.

Overall, adhering to this document ensures the consistent production of edible caseins which meet established standards, thereby ensuring its safety and quality.

Link to Document

**STANDARD FOR EDIBLE CASEIN PRODUCTS CXS 290-1995 Adopted in 1995.
Revised in 2001. Amended in 2010, 2013, 2014, 2016, 2018, 202**