

**MADE
FOR
MORE.**



MAXIcas™ CALCIUM CASEINATE



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Neutral flavored, functional milk protein made from fresh curd

PRODUCT APPLICATIONS

CALCIUM CASEINATE

RTD

Baked Goods

Bars

Coffee Creamers

Confections

Whipped Toppings

CERTIFICATIONS & OPTIONS



Our product is a true, fresh curd calcium caseinate made from skim milk, which is then spray dried. The finished powder has a neutral tasting profile that provides excellent levels of protein and calcium, but contains low levels of sodium, fat, and lactose. Calcium Caseinate is a highly functional ingredient that is used in a wide range of applications.

Caseinates can be used to emulsify, provide a creamy mouthfeel, and even aerate certain products. Calcium caseinate has high nutritional properties, improves the structure of finished goods, emulsifies, stabilizes fat, enhances foaming and foam stability, and is soluble in water.

FEATURES & BENEFITS

- High in protein and calcium
- Low in sodium, fat and lactose levels
- Foaming and whipping
- Fat stabilizer
- Neutral flavor
- Retort stability
- Heat stable