

**MADE  
FOR  
MORE.**



**MAXIcas™ SODIUM CASEINATE**



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# SODIUM CASEINATE

A versatile protein made from fresh curd

## PRODUCT APPLICATIONS

### SODIUM CASEINATE

Fermented Dairy Products

RTD

Bars

Frozen Desserts

Sauces

Confections

Extruded Products

Coffee Creamers

Baked Goods

## CERTIFICATIONS & OPTIONS



Our product is a true, fresh curd sodium caseinate made from skim milk, which is then spray dried. Sodium caseinate is a versatile product that is highly nutritious and diversely functional across a variety of applications.

From thickening soups and gravies, to a stabilizer in powders and creamer, sodium caseinate offers various application features and benefits. It is ideal for use in a wide range of food applications and its extensive list of product characteristics include excellent binding and emulsification properties.

## FEATURES & BENEFITS

- Single-source ingredient for protein fortification
- Ultra high temperature compatible
- Emulsification and foaming capabilities
- Delivers improved texture
- Smooth mouthfeel and neutral flavor
- Fat stabilizer