



AMERICAN CASEIN COMPANY
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CMP-I®
Complete Milk Protein®

CMP-I® is a natural milk protein containing all the protein fractions in the same ratio as they occur in skim milk. It is designed to out-perform whey proteins and caseinates in medical/diet formulations and health drinks, or where binding or emulsification is required. Other unique properties include its dispersibility, bland flavor, and excellent whitening power.

ADVANTAGES

- Soluble
- PER is greater than caseinates & vegetable proteins
- High in natural calcium
- Milk-like flavor
- Excellent emulsifying properties
- Fat sparing properties
- Low in sodium
- Low pH tolerant
- Excellent whitening properties

TYPICAL ANALYSIS

Protein (as is):	75.0%
Moisture:	5.5%
Fat :	2.0%
Ash:	8.0%
Lactose:	10.0%
pH:	6.8-7.3

MICROBIOLOGICAL SPECIFICATION

Total Plate Count:	<20,000/g
Coliforms:	<10/g
E. Coli:	Negative/g
Yeast/Mold (max):	100/g
Salmonella:	Negative/25g
Staph. Coag. Pos:	Negative/g
S. aureus:	Negative

PHYSICAL PROPERTIES

Color:	Light cream
Flavor:	Clean/Milk-like
Texture:	Fine powder
Sediment:	15mg/25g

PACKAGING & STORAGE

Packaging:	20kgs. polyethylene lined multiply, paper bags
Storage:	Keep in a cool, dry building

KOSHER STATUS: OU-D Certified

EMULSIFYING PROPERTIES/CAPACITY

Excellent 7-10g oil/g protein

PROTEIN EFFICIENCY RATIO (PER)

CMP-I:	3.0
Lactalbumin:	2.8
Caseinate:	2.5
Soy:	1.8

The information contained herein is believed to be reliable. AMCO makes no warranty, guarantee, condition or representation with respect to this information. AMCO recommends that Buyer evaluate the product for functionality and legality of use.