

2 minutes application break

Caseinate

Facts

Origin Germany

Dates back 1820

Ingredients Milk protein

Emulsifier, thickener, and stabilizer
in food products

MixSing Vacuum



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Caseinate is a type of protein that is derived from milk. It is created by neutralizing the pH of milk, causing the milk proteins to coagulate and form curds, which are then separated from the liquid whey. The resulting curds are then dried and ground to form caseinate powder. The origins of caseinate can be traced back to the 19th century when it was first discovered by a German chemist named Carl Heinrich Binder. He was the first to isolate casein from milk in 1820 successfully.

Caseinate is a popular ingredient in the food industry, and it is used in a wide range of products, such as protein powders,

energy bars, and nutritional supplements. It also produces cheese and other dairy products as an emulsifier and thickeners. It is also used in non-food products such as adhesives, paints, and textiles.

Caseinate is a complete protein, meaning that it contains all of the essential amino acids that the human body needs to function. It is a rich source of essential amino acids and is often used as a protein supplement for individuals who cannot consume enough protein from other sources. It is also a good source of calcium, making it a good option for people looking to increase their intake of this vital

mineral. Caseinate is considered safe for consumption by regulatory agencies such as the Food and Drug Administration (FDA) and the European Food Safety Authority (EFSA).

One of the benefits of caseinate is that it is slow-digesting, meaning it takes longer for the body to break down and absorb the protein. This makes it a good option for people looking for a steady release of amino acids to support muscle growth and recovery. Also, caseinate is considered a low-allergen protein source, making it a good option for people with allergies or sensitivities to other types of protein.