

**MADE
FOR
MORE.**

CASPRO™ SODIUM CASEINATE

**MILK
SPECIALTIES
GLOBAL**





CASPRO™

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

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.

CERTIFICATIONS & OPTIONS



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

**MILK
SPECIALTIES
GLOBAL**



7500 Flying Cloud Dr. Suite 500
Eden Prairie, MN 55344
(952)942-7310

[MilkSpecialties.com](https://www.MilkSpecialties.com)