

**MADE
FOR
MORE.**

CASPRO™ 7000-9000

**MILK
SPECIALTIES
GLOBAL**





CASPRO™

7000-9000

Functional Micellar Casein

PRODUCT APPLICATIONS

CASPRO™ 7000 - 9000

Fermented Dairy Products

RTM

Frozen Deserts

RTD

Soups and Sauces

Bars

Cheeses

Creamers

CasPRO™ is produced directly from fresh skimmed milk using micro and ultrafiltration, processes that allow whey protein, lactose, and soluble minerals to pass through the membranes while retaining the native micellar casein. This alters the typical casein-to-whey ratio of 80:20 to a ratio of 92:8. The functionality of CasPRO™ is similar to that of milk protein concentrate; however, with the majority of whey proteins removed, the ingredient is heat-stable, making it a perfect ingredient for UHT and retort applications.

FEATURES & BENEFITS

- Functional heat stability
- Excellent wetting and dispersibility
- Available in low lactose
- Mild flavor with delivery of calcium and phosphorus
- Slow-digesting protein keeps amino acid levels elevated for several hours

CERTIFICATIONS & OPTIONS



**MILK
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