



FrieslandCampina 

Ingredients

product data sheet

Hyvital[®] Casein CMA 500

Hyvital Casein CMA 500 is a casein hydrolysate, designed for use in hypo-allergenic infant formulas where a strong reduction in antigenic properties is needed, and is manufactured under carefully controlled conditions using food-grade enzymes. This product is specifically intended for formulas for infants with existing cow's milk allergy.

Product characteristics

Hyvital Casein CMA 500 is prepared from casein. It is manufactured under food-grade conditions, and complies with FDA food regulations. This product is Halal and is available Kosher. Hyvital Casein CMA 500 shows a strong reduction in antigenic properties of 10^6 compared to intact milk protein. This product passed the USP guinea pig allergy test.

From a sensoric point of view, this product has a relative bland taste (even after retorting), and is low in off flavour and bitterness.

Application

Hyvital Casein CMA 500 is specifically designed for use in hypo-allergenic infant formulas where a strong reduction in antigenic properties is needed.

Packaging

This product is packaged in a multi-wall paper bag with a polyethylene liner with a net content of 20kg. Palletised/wrapped to units of 640kg.

Shelf life and storage conditions

In the original sealed packaging under normal, odour free conditions, temperatures below 25°C, and a relative humidity below 65%, Hyvital Casein CMA 500 has a shelf life of 5 years.

DOMO[®]

This information is intended for industrial customers only and not intended for consumers.

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Typical analysis*

Chemical

Protein as is (TN x 6.70**)	86.4%
Total Nitrogen (TN)	12.9%
Amino Nitrogen (AN)	4.3%
pH (6% solution)	6.8
Moisture	< 5.0%
Ash	6.0%
Total fat	< 0.1%
Lactose	< 0.1%

Microbiological

Standard plate count	max. 1,000 cfu/g
Coliform count	max. 10 cfu/g
Yeast and mould	max. 100 cfu/g
E. Coli	none detected in 1g
Salmonella	none detected in 100g

Physical/sensoric

Powder colour	white to cream
Clarity (2% solution)	clear

Hydrolysis Characteristics Molecular Weight Profile (area %)

> 10,000	0%
10,000 - 5,000	0%
5,000 - 2,000	0%
2,000 - 1,000	4%
1,000 - 500	10%
< 500	86%
Degree of Hydrolysis (DH)	37%
Free Amino Acids	13%
ELISA (typical reduction compared to native milk protein)	10 ⁶
Passes USP guinea pig allergy test	yes

Amino acid profile mg/g powder

Alanine	27
Arginine	32
Aspartic acid	64
Cysteine	3
Glutamic acid	203
Glycine	15
Histidine	14
Isoleucine	43
Leucine	69
Lysine	67
Methionine	22
Phenylalanine	32
Proline	89
Serine	40
Threonine	34
Tryptophan	6
Tyrosine	38
Valine	53

Elemental Profile (mg/100g)

Calcium	35
Magnesium	5
Potassium	2,100
Sodium	1,300
Phosphorus	750
Chloride	370

* Please refer to specifications for guaranteed limits.

** Conversion factor calculated as a function of degree of hydrolysis.

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