

CasPRO® Sodium Caseinate

A versatile protein made from fresh curd



CasPRO® Sodium Caseinate

A versatile protein made
from fresh curd

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 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.

Product Applications

Sodium Caseinate

- Beverages
- Bars
- Frozen Desserts
- Confectionary
- Frozen Desserts
- Sauces
- Extruded Products
- Coffee Creamers
- Baked Goods
- Fermented Dairy Products

Features & Benefits

- Single-source ingredient for protein fortification
- High temperature compatible
- Emulsification and foaming capabilities
- Delivers improved texture
- Smooth mouthfeel and neutral flavor
- Fat stabilizer

Certifications



Elevating Ingredients. [Activating Health.](#)

actus.com