What are these dairy additives?

**Casein**
A milk phosphoprotein, casein is used as an emulsifying and binding agent in countless processed foods and vitamin supplements. Other forms of casein commonly found in foods are *Ammonium Caseinate*, *Calcium caseinate*, *Casein Hydrolysate*, *Iron Caseinate*, *Magnesium Caseinate*, *Paracasein*, *Potassium Caseinate*, *Rennet Casein*, *Sodium Caseinate*, and *Zinc Caseinate*.

**Delactosed**
A high-protein food ingredient derived from whey.

**Lactalbumin**
Used as an emulsifying and binding agent in food products, lactalbumin is a whey-derivative and the albumin component in milk. (Albumins are emulsifying and binding agents in animal proteins, and have a similar function in food products; eggs are often the albumin component in food products and recipes.)

**Lactoglobulin**
Similar to lactalbumin, lactoglobulin is a whey protein which functions as a gelling and stabilizing agent. It is most commonly found in clear sports beverages.

**Lactose**
Also referred to as "milk sugar,"lactose is the disacharide component in milk.

**Recaldent**
A casein-derivative, recaldent is commonly found in dental products, although it has also been used in chewing gum.

**Whey and Whey Proteins**
Whey is produced during the first stages of cheese-making as a liquid which is then processed to obtain whey protein isolates. Whey protein is composed of lactalbumin and lactalglobulin, and is found in both food products and health supplements. Other common forms of whey present in food products are *sweet whey*, *whey powder*, *whey protein*, *whey protein concentrate*, and *whey protein hydrolysate*.

Handy list for the store:

**Casein; Delactosed; Lactalbumin; Lactoglobulin; Lactose; Recaldent; Whey; lactoferrin; diacetyl; lactulose; tagotose.**
**Derivitive names:** The above words preceeded or followed by other chemical names. The word *Caseinate alone or w/ other chemical names* and the word *Paracasein*.