



LACTOSE 100 mesh

Product Definition

Lactose is a milk sugar manufactured from fresh sweet dairy whey produced during cheese production. It is white to cream color with a clean, bland and a slightly sweet flavor.

Chemical Analysis

	<u>Specification</u>	<u>Typical</u>
Protein	0.3% maximum	≤0.08%
Lactose (by difference)	99.0% minimum	99.5%
Ash	0.3% maximum	≤0.2%
Moisture	5.0% maximum	≤0.08%
pH (10% solution)	4.5-7.5	4.5-7.5
Sediment/Scorched Particles	A-pad (7.5mg)	A-pad (7.5mg)
Color	White to cream	White to cream

Microbiological Standards

Standard Plate Count	1500 maximum	<100
Yeast and Mold	10 maximum	<10
Coliform/g	Negative	Negative
E. Coliform/g	Negative	Negative
Salmonella	Negative	Negative
Thermophillic	50 maximum	<10
Listeria monocytogenes	Negative	Negative

Packaging and Storage: Available in 25kg Kraft paper bags with multi-wall polyethylene liners. Product should to be stored in a cool, dry place with averages temperatures less than 80°F & relative humidity less than 65%. Product shelf life is 2 years from production if stored under proper conditions.