



## Refined Edible Lactose

### Product Description

Lactose is a white colored, free flowing crystalline product, possessing a mildly sweet taste. Edible lactose is produced by crystalizing fresh sweet whey and then drying the crystals.

### Product Applications

Lactose can be used as a source of dairy solids in confections, baked goods, soft drinks, infant foods, prepared dry mixes, and other dairy based products. Lactose can also be used as a standardizing ingredient, and carrier for flavors and colors as a sweetener.

### Product Specification

Analysis	Specification	Typical Range	Test Method
Lactose (%)	99.0 min	99.7 +/- 0.1	AOAC 982.14
Free Moisture (%)	.5 max	.15 +/- 0.05	SDMP 15.113
Ash (%)	.3 max	.15 +/- 0.05	AOAC 935.42
Total Protein (%)	.3 max	.15 +/- 0.05	AOAC 991.20, 930.29
pH	5.8-7.2	6.0 +/- .50	SMDP 15.022
Scorched Particles (mg/25g)	7.5mg/25g max.	7.5 mg	SMDP 15.172

### Microbiological Specification

Microbiological Profile Specification	Specification	Typical Range	Test Method
Aerobic Plate Count (cfu/g)	10,000/g max.	<2,500	AOAC 990.12
Coliform (cfu/g)	10/g max.	<10	AOAC 989.10
E. coli (cfu/g)	Negative	Negative	AOACRI 001101
Yeast & Mold (cfu/g)	50 max	<10	AOAC 997.02
Coagulase Positive Staph (cfu/g)	<10	<10	AOAC 2003.07,08,11,2001.05
Salmonella (750 g)	Negative	Negative	AOAC RI 031208
Listeria (25g)	Negative	Negative	AOAC RI 081203

### Packaging

25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner.

1000 kg poly woven bag with inner polyethylene bag liner. Spouts on top and bottom, 4 loops for handling.

### Storage and Shelf Life

Dried dairy products can absorb odors and moisture if not handled and stored in an adequate environment. The shelf life with ideal storage conditions will be 18 months from the date of manufacture. Recommended storage is less than 25° C and no more than 75% relative humidity.

### Recommended Label

Edible Lactose