



LACTOSE

Milk Specialties Global

PRODUCT DESCRIPTION

Lactose is milk sugar. It is the carbohydrate fraction of milk. It is a highly digestible energy source for young animals.

TYPICAL ANALYSIS

Lactose	98.0% minimum (as determined by difference by mass balance on a dry basis)
Protein	2.0% maximum
Fat	0.4% maximum
Ash	2.0% maximum
Moisture	5.0% maximum
Standard Plate count	20,000 CFU/g maximum
Coliform Plate count	20 CFU/g maximum

TYPICAL ANALYSIS

Colour	White to cream
Taste	Sweet
Texture	Granular, free flowing
Particle Size	80% thru NBS #30

PACKAGING

Available in poly-lined paper bags, bulk or totes bags.

STORAGE

Dried dairy product shelf life can be enhanced through ideal storage conditions which include temperatures below 25C (77F) and relative humidity below 65% in an odor free environment. Re-evaluation should occur after twelve months from date of manufacture.