

Lactose - Milk Specialties Global

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 25°C (77°F) and relative humidity below 65% in an odor free environment. Re-evaluation should occur after twelve months from date of manufacture.