

Lactose - Valley Queen

Description:

Lactose the principle carbohydrate in milk. It is a disaccharide which is composed of the monosaccharide's glucose and galactose. The production consists of concentrating whey or permeate followed by cooling to induce the crystal formation. The crystalline mass is separated in a centrifuge and subsequently dried. The powder ranges from a white to slight yellow coloured sugar.

Chemical Standards:

	<u>Minimum</u>	<u>Maximum</u>
Lactose alpha monohydrate	98%	100%
Moisture- Total	4.5%	6%
Moisture-Free		0.5%
Protein		0.6%
Ash (dry basis)		0.3%
pH	4.5	7.5

Physical Criteria:

Appearance	Free flowing white to yellow crystals of lactose alpha monohydrate
Colour	White to yellow
Flavour	Clean-very slight sweet-sometimes described as a woody note. With a slight drying mouth feel. A fruity note may be present. Should be absent of off-notes such as cowy or barny
Extraneous	Metal detection prior to packaging Screened prior to bagging – Weld mount screen -325 mesh – 0.0017" opening.



Physical Specifications:

Particle Size – Particles retained over U.S. Sieve #12 (A.S.T.M.E. -11 Specification)	Maximum
Opening in mm = 1.70 mm	0.50%

Microbiological Specifications:

Aerobic Plate Count	Maximum
Yeast and Mold	50,000 cfu/g
Coliforms	100 cfu/g
	500 cfu/g

Package:

2180 pound totes
0.025 mm metallicine plastic liner
Single use polypropylene tote