

Lactose – (Mullins Whey)

Description:

Lactose is manufactured through the crystallization of permeate from sweet whey dairy. It is non-hygroscopic, free-flowing and clean flavoured powder containing greater than 99% carbohydrate (lactose) levels.

Analytical:

	<u>Typical</u>	<u>Specification</u>	<u>Methodology</u>
Lactose		99.0% Min	By Difference
Free Moisture		0.5% Max	AOAC 925.45
Ash		0.3% Max	AOAC 930.30
Protein (N x 6.38), as is		0.3% Max	AOAC 930.29
pH		4.5 - 7.0	SMEDP 15.022
Scorched Particles		Disc A (7.5 mg) Max	SMEDP 15.172

Microbiological:

Standard Aerobic Count	< 1,000/g	2,500/g Max	AOAC 990.12
Yeast and Mold	< 10/g	50/g Max	AOAC-RI 121301
Coliform	< 10/g	10/g Max	AOAC 991.14
Salmonella	Negative	Negative/375 g	AOAC-RI 031208

Particle Size:

Passing #40 mesh	85.0%
Passing #100 mesh	85.0%
Passing #200 mesh	85.0%

Storage and shipping:

Store in a cool, dry clean environment at low relative humidity not to exceed 27°C and 65% relative humidity. Keep away from strong odors and other contaminants. Use stocks in a 24-month rotation.



Packaging:

Packaged in heat sealed, multi-walled kraft paper bags with a polyethylene bag liner. Product is also packaged in nylon totes with an attached poly inner liner.

Net weight: 25 kg bags, 2200 lb (1 mt) sling totes.