

## Saputo Low pH Lactose - Super

### Description:

A crystalline white powder

### Chemical and Physical Information:

<u>Description</u>	<u>Specification</u>	<u>Typical</u>	<u>Method</u>
Colour	≤ 43 BIC	20	Titration
Lactose (dry basis)	≤ 99.75%	99.94	By difference
Moisture 2 hrs.	≤ 0.10%	0.05	Oven 80°C,
Odor	Clean, free from abnormal odor		
Particle size (100 mesh)	≤ 22%	≤ 22	Alpine
Particle size (200 mesh)	≤ 50%	≤ 50	Alpine
Particle size (325 mesh)	≤ 68%	≤ 68	Alpine
pH	3.5 – 4.5	3.8	10% sin (w/v)
Protein (dry basis) (TN x 6.38)	≤ 0.05%	0.009	Kjeldahl
Sediment	≤ 0.100 mg/50g	0.025	ADMI
Sulfated ashes (dry basis)	≤ 0.20%	0.05	Oven 650 °C 3 hrs.
Taste	Neutral to slight sweet		
Texture	Fine powder		

### Microbiological:

Total Plate Count	< 500/g	< 50	Petri-Film
Coliform	Negative/10g	Negative	Petri-Film
Salmonella spp.	Negative/125g	Negative	MFHPB-20
Yeast and Mold	≤ 100/g	< 10	Petri-Film



## **Food Allergies and Intolerances:**

Contains Milk

## **Certifications:**

Halal, Kosher MK

## **Packaging:**

Multi-layer paper bags with polyethylene lining  
Net product weight – 25.0 kg/bag  
Gross weight: 25.3 kg/bag  
40 bags/skid

## **Storage and Handling:**

Product should not be exposed to direct strong odors. Product should be stored and shipped in a cool dry environment. Temperature below 25 °C and relative humidity below 65% will extend storage life.

## **Shelf Life:**

Shelf life under recommended storage conditions, 5 years.  
To maintain maximum flavor and product quality, stocks should be rotated.