

Lactose - Wapsie Valley

Description:

The carbohydrate normally obtained from whey. The production process consists of concentrating whey or permeate, followed by cooling to induce crystal formation. The crystalline material is then separated and dried to form a powder.

Chemical & Physical Analysis:

	<u>Typical</u>	<u>Guaranteed</u>
Lactose	99.6%	> 99.0%
Total Moisture	5.2%	< 6.0%
Free Moisture	0.2%	< 1.0%
Oven Ash	0.2%	< 0.3%
pH	6.6	4.5 - 7.5
Scorched Particle	Disc A (7.5 mg)	Disc A (7.5 mg)
Protein	0.1%	< 0.3%
Color	White to Pale Yellow	
Flavor/Aroma	Free from off flavors/aromas	

Microbiological Analysis:

Standard Plate Count	1000 cfu/g	< 5000 cfu/g
Coliforms	< 10 cfu/g	< 10 cfu/g
Yeast and Mold	< 10 cfu/g	< 50 cfu/g
Aerobic Thermophilic Spores	0 - 30 cfu/g	< 150 cfu/g
Salmonella	Negative	Negative
Listeria Monocytogenes	Negative	Negative



Mesh Size:

1.	90% passing - 200 mesh	85% passing - 200 mesh
2.	90% passing - 100 mesh	85% passing - 100 mesh
3.	100% passing - 20 mesh	100% passing - 20 mesh

Package formats:

2000lb totes bags w/ 1.8 mm metallocene liner

50lb net weight bags- sewn kraft paper w/ separate tied polyethylene liner

25kg net weight bags - sewn kraft paper w/ separate tied polyethylene liner

Shelf Life:

A minimum of 24 months when stored at 25°C or below, and < 65% relative humidity.