

SPECIFICATION SHEET

Lactose, Edible

Product description

Lactose is a product manufactured from fresh sweet whey by separation, crystallization, concentration, washing, drying and milling to a crystalline free flowing powder.

Physical

Insolubility	0.05	0.1 ml max.
Scorched particles (ADPI)	A	A max.
pH value	6.0 to 7.2	6.0 min.
Mesh size	60-120 and 160-200	

Chemical

Typical value

Specification

Proteinaceous matter	0.2	0.2 % max.
Lactose(as monohydrate)	99.1	99.0 % min.
Ash	0.4	0.4 % max.
Free Moisture	0.3	0.5 % max.

Microbiological

Total Plate Count	< 500	1,000 /g max.
Yeast & Moulds	< 10	50 /g max.
Enterobacteriaceae	negative	1 /g max.
Coag. Pos. Staphs	negative	negative / g
Salmonella	negative	negative / 50 g

Sensory

Colour	white-yellowish	
Taste and Odour	neutral , slightly sweet	

Nutritional Information

Energy content	1,688 kJ/100 g	
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Storage & Shelflife

Relative Humidity	65 % max.	
Temperature	25 °C max.	
Shelflife	24 months	12 months min.

Packaging

Bag: moreply with innerliner	25 kg	
Semi bulk: big bag	750 / 1,000 kg	
Bulk: truck / silo load	n.a.	

Quality and assurance

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable **TRACE BACK**.