



## 40 Mesh Edible Lactose

**Description** Lactose is milk sugar manufactured from fresh whey. It is a hydrated lactose containing a total moisture of 5.0%. It is the chief solids component of most dairy products. Product is a fine, free-flowing, nonhygroscopic powder.

<b>Characteristic</b>	<b>Typical Analysis</b>
Lactose	99.5%
Total Moisture	5.0%
Free Moisture	0.1%
Fat %	Nil
Protein	0.2%
Ash	0.1%
Color	off white/ white
Flavor	Very good
Standard Plate Count/ gm.	Less than 100
Coliform/ gm.	Negative
Salmonella	Negative
E. Coli	Negative
Particle sizing screen	35% through an 80 mesh
pH	6.5
Yeast & Mold	<10

**Packaging** **Packed in 50 lb. or 25 Kg. bags**

**Storage** Product should be stored in a cool, dry environment for maximum shelf life stability.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business.