

ORGANIC LACTOSE



Description Organic Lactose is a free flowing, pure reducing sugar that can be used to enhance a variety of finished food products. This ingredient is derived from fresh, sweet dairy whey that is further processed by a specialized crystallization and forced-air dryer procedure.

Analytical Information	Typical	Specification
Lactose monohydrate	99.4%	99.0% min
Protein	.10%	.30% max
Ash	.15%	.30% max
Free Moisture	.1%	.50% max
pH	5.8	4.5 - 7.0
Color	Off White-slightly yellow	

Microbiological Profile	Typical	Specification
Coliforms	<10/g	10/g max
Yeast & Mold	<10/g	50/g max
Salmonella	Neg/25g	Neg/25g
E. Coli (cfu/g)	Neg/g	Neg/g
SPC (cfu/g)	<100/g	10000/g max

Packaging 55.115 lb (25kg) heat-sealed, multi-wall kraft bag with inner polyethylene bag liner

Storage Shelf life is 2 years from the date of manufacture. Shelf life will be enhanced through ideal storage conditions, which include temperatures below 25C and 65% relative humidity, and an odor free environment. Stocks should be used in rotation, preferably with 12 months.

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.

specification

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