



DESCRIPTION

Lactose is derived from fresh, sweet dairy whey that is crystallized.

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Moisture	≤ 1.0 %
Crude Protein	≤ 0.5%
Lactose	≥ 99%
Solubility Index	≥ 99%
Ash	≤ 0.3%
pH	4.5 - 7.5
Scorched Particles	Disk A

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	GUIDELINE
Standard Plate Count	≤ 50,000 cfu/g
Yeast & Mold	≤ 50 cfu/g
Staphylococci	≤ 10 cfu/g
Salmonella	Negative (375 g / x2)
E. Coli	≤ 10 cfu/g

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

Lactose

STORAGE:

Dry ambient conditions in a well-ventilated area out of direct sunlight. Store at less than 75% relative humidity. Do not refrigerate.

SHELF LIFE:

Ambient Shelf Life: recommended to use within 24 months of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

Multi-wall kraft bags with polyethylene liner.

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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