



Lactose 80-100 Mesh

Product Description

Edible Lactose is a free flowing lactose monohydrate powder manufactured from fresh pasteurized sweet whey through membrane, crystallization, refining and drying processes. It is a natural carbohydrate that can brighten and preserve colors.

Storage Conditions

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

Shelf Life

24 months from the date of manufacture. Product should be re-evaluated for use after that date.

Packaging

Available in 25 kg bags.

Physical Characteristics

Appearance Crystalline powder
Flavor Bland and clean
Foreign material Free from extraneous material

Allergen Classification

Milk

Screen Profile

80 mesh

Through

60 – 85%

Kosher and Halal Certified

Technical Data Ingredient Listing: Edible Lactose

Physical	Specification	Test Method
Color	5y 9.25 / 0 - 2.5	Munsell Color Charts
Flavor	Clean, slightly sweet	Organoleptic
Analytical	Specification	Test Method
Lactose Monohydrate %	≥ 99.0	AOAC 15th Ed
Protein as-is (N x 6.38) % (as-is)	≤ 0.30	IDF 185: 2002 (LECO)
Ash %	≤ 0.30	AOAC 930.30
Moisture %	≤ 0.50	AOAC 927.05: Vacuum Oven
pH (10% Solids)	4.5 – 7.5	SMEDP: pH Meter
Scorched Particles	< 15.0 mg/ 25 g	ADPI
Microbiological	Specification	Test Method
Aerobic Plate Count (cfu/g)	≤ 50,000	AOAC 990.12: Petrifilm
Coliforms (cfu/g)	< 10	AOAC 991.14: Petrifilm
Yeast (cfu/g)	≤ 50	AOAC 997.02: Petrifilm
Mold (cfu/g)	≤ 50	AOAC 997.02: Petrifilm
<i>E. coli</i> (cfu/g)	< 10	AOAC 991.14: Petrifilm
<i>Staphylococcus aureus</i> (cfu/g)	< 10	AOAC 2003.08: Petrifilm
<i>Salmonella</i>	Negative / 375g x2	AOAC RI100201 BAX-PCR