

LACTOSE (MILK SUGAR)

PRODUCT DESCRIPTION

Lactose (milk sugar) is naturally present in milk. Lactose is produced from fresh whey, a by-product from cheese production. After thickening, crystallisation and heating, the product is dried and ground to obtain a homogeneous powder.

INGREDIENTS

Cow's milk

APPLICATIONS

Bakery products
Snackfood and meat products
Chocolate and confectionery
Salad dressings and seasonings
Soups and sauces
Beer

PHYSICAL DATA

Colour off-white / pale yellow
Odour/taste typical, no off-odour and taste
Sediment test disc B of better

PACKAGING

1, 5 or 25 Kg
Stand up pouch of 1 or 5 Kg
Material specification: PET/ALU/LDPE

25 Kg bag
Moreply paper with poly innerlining

ANALYTICAL DATA

Free moisture / % ≤ 0.2
Moisture / % ≤ 5.2
Lactose monohydrate / % ≥ 99.0
Protein / % ≤ 0.5
Ash / % ≤ 0.4
pH 5.0 – 7.5

TRANSPORT

Shipment by courier
Packed in a firm carton box
Orders over 100 Kg will be stacked
on wooden pallet(s)

STORAGE, HANDLING & SHELF LIFE

Min. 24 months after production date
in unopened original packaging
when kept under optimal storage
conditions:
in a cool <25°C, dry and odourless place

MICROBIOLOGICAL DATA

Total Plate Count $\leq 5.000/g$
Coliforms negative in 0.1g
Yeasts & Moulds $\leq 50/g$
Staphylococcus Aureus negative in 1g
Salmonella negative in 1500g

NUTRITION FACTS (100 GRAMS)

Energy	398 kCal – 1689 kJ
Proteins / g	0.3
Carbohydrates / g	95.0
of which sugars (lactose) / g	95.0
Total fats / g	0.0
Natrium / mg	0.0
Fibre / g	0.0
Salt / g	0.03

ALLERGENS

	Yes/No
Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	No
Milk (including lactose)	Yes
Nuts	No
Celery	No
Mustard	No
Sesame	No
Sulphur dioxide and sulphites	No
Lupin	No
Molluscs	No

EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provided a true and fair view of the product. The data is based on average analyses values. Before using or processing it, the user must ensure that the product is suitable for the intended use.