

Edible Lactose - Fine

Product

Milled crystalline alpha-lactose monohydrate powder

Description

Edible Lactose – Fine is manufactured from cheese whey using a single crystallisation process and the resulting crystalline product is milled. This product is a pure lactose ingredient suitable for use in food applications.

Chemical properties	Typical	Min/Max	Test Reference
Lactose, % (monohydrate)	99.5	99.0 min	Calculated by difference
Protein, % (N x 6.38, as is)	0.1	0.3 max	Dumas
Moisture, % (free)	0.2	0.5 max	Oven drying, 87°C
Ash, %	0.1	0.3 max	Oven, 550°C
pH	4.7	7.0 max	pH meter, 10% solution
Physical properties	Typical		Test Reference
Appearance	A fine powder, white to slightly cream		Subjective
Taste/ Flavour	Sweet, clean, free from off-flavours		Subjective
Particle size distribution, %	<75 µm: 40 min < 200 µm: 95 min >300 µm: 2.0 max		Sieve
Bulk density, g/mL	0.80		Tapped
Microbiological properties	Typical	Min/Max	Test Reference
Total Viable Count, cfu/g	<1,000	5,000 max	ISO 4833-1:2013
Enterobacteriaceae, cfu/g	Not detected	10 max	ISO 21528-2:2017
Yeasts, cfu/g	Not detected	10 max	ISO 6611:2004
Moulds, cfu/g	Not detected	10 max	ISO 6611:2004
Escherichia coli/ 25g	Not detected	Not detected	ISO 16649-2:2001
Salmonella/ 375g	Not detected	Not detected	ISO 6579-1:2017
Coagulase positive staphylococci, cfu/25g	Not detected	10 max	ISO 6888-1:1999

Features

Kosher and Halal certified, suitable for vegetarians.

Intended use

Edible Lactose – Fine is intended for use in products for the general population and has not undergone a food safety risk assessment to determine its suitability for use in products designed for vulnerable or sensitive groups within the population.

Packaging

Available in 25 Kg net weight bags made from fully strippable food grade packaging that complies with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food. The product is contained within an inner heat-sealed, polyethylene liner with an outer multi-wall paper sack.

Shelf life and storage

Twenty-four months from date of manufacture when stored in the original packaging in a cool dry place; away from strong flavours or odours and any aromatic materials.

Tariff code 1702 1100