Lactose Product Information

Mesh 200

6th September 2017

Product Definition

Lactose (Milk Sugar) is a white to creamy white crystalline product, possessing a mildly sweet taste. It may be anhydrous, contain one molecule of water of hydration, or be a mixture of both forms. It is manufactured from whey or permeate by evaporating, crystallizing, refining and then drying the lactose crystals. Lactose for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Product Applications

- Infant foods
- Pharmaceuticals
- Dairy products
- Prepared dry mixes
- Bakery products
- Beverages
- Confectionery
- Others – meat, snacks, savory, etc.

Composition (dry basis)

Classification	Lactose	Protein	Ash	Total Moisture
Edible (Food Grade) Lactose	99.0% Min.	0.30% Max.	0.30% Max.	6.0%* Max.

*Includes water of crystallization

Mesh Size

Edible Lactose can be ground or milled to produce various mesh sizes. Typical mesh sizes include:

Product	Sieve Size (Mesh)	% Pass Through
200 mesh	200	Min. 70%

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Other Characteristics

Scorched Particle Content: ≤ 15.0 mg/25g

pH (10% solution): 4.5 – 7.0

Color: white to pale yellow

Flavor: slightly sweet (free from foreign odor)

Taste: free from foreign taste

Kosher and Halal Certified

Microbiological Analysis

	Maximum
Standard Plate Count	≤ 2,500 cfu/g
Coliform	≤ 10 cfu/g
Salmonella	Negative
Listeria	Negative
Coagulase-positive Staphylococci	< 10 cfu/g

Methods of Analysis

Criteria	**Reference Method**
Lactose	ISO 22662/IDF 198
Protein	AOAC 991.20 (N x 6.38)
Ash	AOAC 942.05
Moisture	ISO 5537/IDF 26

Product Labelling

Product could be labelled as: Lactose, Refined Lactose, Edible Lactose, or Milk Sugar

Storage and Shelf Life

- Product should be stored and shipped in a cool, dry environment with temperatures below 25°C and relative humidifies below 65%.
- Shelf life is 2 years from the date of manufacture if kept under prescribed storage conditions.
- Maximum age of product sold is 6 months to ensure 75% shelf life for buyer.

Packaging

- 25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner
- Up to 1,000 kg bag with inner polyethylene bag liner