



DAVISCO
FOODS INTERNATIONAL, INC.*

Refined Edible Lactose FG (Fine Grind)

Product Description

Ground edible lactose is produced by crystallizing lactose from fresh sweet dairy whey, drying and then grinding into a fine powder. Ground lactose is a light colored, free flowing powder with a clean sweet flavor.

Product Applications

Ground lactose can be used as a source of dairy solids in confections, baked goods and dairy-based products. Lactose can also be used as a standardizing agent, a carrier for flavors and color and as a sweetener.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Free Moisture (%)	0.5 max.	<0.2	Karl Fischer USP <921>
Sulfated Ash (%)	0.3 max.	<0.15	Residue on Ignition AOAC 900.02
Lactose (%)	99.0 min.	99.8 ± 0.1	By Difference AOAC 986.25
pH	4.5-7.5	6.0 ± 0.2	10% Sol. @ 20°C AOAC 945.27
Scorched Particles	7.5mg/25g max.	7.5mg	Slick Test/Visual ADPI
Sieve Size (140 mesh % Retained)		<15	Air Jet USP <786>**
Sieve Size (200 mesh % Retained)		<30	Air Jet USP <786>**

<u>Microbiological Profile</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Aerobic Plate Count	<10,000/g	<2,500	FDA/BAM, AOAC 966.23
Coliform	<10/g	<10	FDA/BAM, AOAC 996.02
<i>E. coli</i> (MPN)	Negative/g	Negative	FDA/BAM, AOAC 966.23
Yeast & Mold	50 /g max.	≤10	FDA/BAM
Coag. Pos. Staph (MPN)	<10/g	<10	FDA/BAM, AOAC 966.23
Salmonella sp. (4x375g)	Negative/1500 g	Negative	FDA/BAM, ELISA AOAC 2004.03
Listeria sp.	Negative/25 g	Negative	FDA/BAM, ELISA AOAC 999.06

* All results reported on “AS IS” basis.

** Not tested on each lot.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life is 3 years from the manufacture date. Shelf life will be enhanced through ideal storage conditions which include temperatures below 25°C., relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

Packaged in Kraft multiwall bags incorporating a polyethylene bag liner, individually closed.

Net wt.: 25Kg. Bag

Contact your Sales Representative for additional packaging options.

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