



DAVISCO
FOODS INTERNATIONAL, INC.®

Edible Lactose

Product Description

Edible lactose is produced by crystallizing lactose from fresh sweet dairy whey and then drying the crystals. Lactose is a light colored, free flowing powder with a clean sweet flavor.

Product Applications

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 colors and as a sweetener.

<u>Analysis*</u>	<u>Specification</u>	<u>Typical Range</u>	<u>Test Method</u>
Free Moisture (%)	0.5 max.	0.15 ± 0.05	Karl Fisher
Sulfated Ash (%)	0.3 max.	0.15 ± 0.05	Residue on Ignition
Lactose (%)	99.0 min.	99.7 ± 0.1	By Difference
pH	5.8 - 7.2	6.0 ± 0.1	AOAC
Scorched Particles	7.5mg/25g max.	7.5mg	Slick Test / Visual
Sieve Size (10 mesh % Retained)		0.0	Ro-Tap***
Sieve Size (40 mesh % Retained)		20.0 ± 10.0	Ro-Tap***

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

* All results reported on "AS IS" basis.

** Standard Methods for the Examination of Dairy Products, 16th Edition.

*** Not tested each lot.

Storage and Packaging

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. 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: 25 Kgs.

Super sacks to meet your needs

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