



**DAVISCO**  
FOODS INTERNATIONAL, INC.®



## Edible Lactose (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.	0.15 ± 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 (140 mesh % Retained)		15.0 ± 3.0	Air-Jet***
Sieve Size (200 mesh % Retained)		29.0 ± 4.0	Air-Jet***

<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 on 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.  
50 Lbs.

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