

Standard Lactose Specification – 100 Mesh

Lactose is the primary carbohydrate found in mammal's milk and is often referred to as milk sugar. It is manufactured using a crystallization, purification, and drying process operated under strict food hygiene standards. This Edible Grade Lactose is manufactured in the USA.

Chemistry Parameters	Analysis	Method		Allergen	Milk (Bovine)
Protein Moisture	≤ 0.15% ≤ 6.0%	FT-NIR/AOAC 991.20 AOAC 925.45 ADPI (Disc A) SMEDP 15.022 SMEDP 15.041 Calculation USP Charm SL3		Regulatory Compliance	
Scorched Particles pH Ash Lactose	7.5 mg 4.5-7.5 ≤ 0.30% ≥ 99.0%			CODEX GFSI (SQF) Halal <i>Storage</i>	Gluten Free Vegetarian Kosher
Bulk Density Antibiotic Residues	≤ 1.0 g/ml Negative			The product should be stored in a cool (≤25°C), dry (≤RH 65%)	
Microbiological Parameters				•	ted from foreign r contaminants.
Standard Plate Count Coliforms Salmonella Listeria Staphylococcus aureus Enterobacteriaceae E. coli Yeast Mold Nutritional Proximtes (per 100g)	≤ 5,000 cfu/g < 10 cfu/g Negative/375g Negative Negative < 10 cfu/g < 10 cfu/g ≤ 50 cfu/g ≤ 50 cfu/g 399kcal	SMEDP 6.020 SMEDP 7.020 AOAC 2013.14 AOAC 2013.14 AOAC 2003.08 SMEDP 7.090 SMEDP 7.074 SMEDP 8.115 SMEDP 8.115	Shelf Life Under proper storage conditions, the shelf life of this product is 24 months. Packaging 25kg (net weight) Multiwall kraft bags with polyethylene inner liner or another approved closed container, palletized on		
Calories Protein Total Fat Water Carbohydrates Dietary Fiber Ash	0.31g 0.03g 0.07g 99.41g 0.53g 0.17g	Vitamin C Vitamin D Calcium Iron Sodium Cholesterol	<1.00mg <6IU 47.33mg 0.06mg 7.44mg <1.00mg	Heat Treated pallets.	
Sensory & Physical Standards	No off odors				
Aroma Flavor Color Mesh	No off flavors White 100				
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SS. = Supersedes

Reviewed: Dave Kedzierski

SVP, Business Transformation