



DAVISCO
FOODS INTERNATIONAL, INC.*



Refined 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. | <0.2 | 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 (10 mesh % Retained) | | 0.0 | Ro-Tap USP <786>** |
| Sieve Size (40 mesh % Retained) | | <20 | Ro-Tap 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 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.

Version: 16T-1228