

PRODUCT Lactose (Milk Sugar)

PRODUCT DEFINITION Lactose (Milk Sugar) is a white to creamy white crystalline product, possessing a mildly sweet taste. It may be anhydrous, contain one molecule of water of hydration, or be a mixture of both forms. Lactose for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

PRODUCT APPLICATIONS Infant foods, chemicals/pharmaceuticals, dairy, prepared dry mixes, bakery products, soft drinks/special dietary foods, confections

ANALYTICAL INFORMATION

Typical Compositional Range

Protein.....	0.1%
Carbohydrates.....	98.0 % (Min)
Moisture.....	4.0 to 5.5%
Fat.....	0%
Ash.....	0.1 – 0.3%
Color.....	White to pale yellow
pH.....	4.5 – 7.5%
Scorched Particles....	7.5mg – 15.0 mg
Flavor.....	Slightly sweet

MICROBIOLOGICAL INFORMATION

Standard Plate Count/g	30,000/g, maximum
Listeria.....	Negative
Cloriform/g.....	10/g, maximum
Salmonella.....	Negative

STORAGE AND SHIPPING Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

PACKAGING Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. "tote bins," etc.)

Note: This is a typical product specification. Alternatives to the standard are available upon request.



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