

## Lactose (Milk Sugar)

### Production 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 the provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

### Typical Compositional Range (Percentage)<sup>1</sup>

Protein .....	0.1
Lactose <sup>2</sup> .....	98.0 min
Fat .....	0
Ash <sup>2</sup> .....	0.1 – 0.3
Moisture <sup>2</sup> .....	4.0 – 5.5

### Microbiological Analysis

Standard Plate Counts.....	<30,000/g
Coliform <sup>3</sup> .....	<10/g
Salmonella.....	negative
Listeria.....	negative
Coagulase-positive Staphylococci.....	negative

### Other Characteristics

Scorched Particle Content.....	7.5 – 15.0 mg
pH <sup>2</sup> .....	4.5 – 7.5
Color.....	white to pale yellow
Flavor.....	slightly sweet

### Ingredient Statement

“Lactose” or “Milk Sugar”

### Production Applications and Functionality

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

### Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity 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)

<sup>1</sup> On an “as is” basis

<sup>2</sup> FDA Standard requirements (21 CFR §168.122)

\*The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.\*