



PRODUCT: LACTOSE (EXTRA GRADE)

DATE: 2014

DESCRIPTION: LACTOSE IS THE PRIMARY CARBOHYDRATE FOUND IN MAMMAL'S MILK AND IS OFTEN REFERRED TO AS MILK SUGAR. LACTOSE IS ISOLATED FROM DAIRY PRODUCTS SUCH AS WHEY AND WHEY PERMEATE, WHICH IS AVAILABLE AFTER PRODUCTION OF CHEESE.

SPECIFICATION: (TYPICAL ANALYSIS)

PH	4.5 – 7.0
PROTEIN	0.10% OR LESS
ASH	0.3% OR LESS
MOISTURE (NON HYDRATE)	0.1% OR LESS
TOTAL MOISTURE	NOT MORE THAN 6.0%
LACTOSE	NOT LESS THAN 99.0%
COLOR	WHITE OR SLIGHT YELLOW FREE OF TAN/ BROWN SHADES
MESH SIZE	60 – 80 MESH
FLAVOR	NO OFF FLAVORS
AROMA	NO OFF ODORS
MILK FAT	0.25% OR LESS
HEAVY METALS	NOT MORE THAN 5 PPM
STANDARD PLATE COUNT (SPC)	5,000 OR LESS COLONIES/ ML
COLIFORM	< 10
YEAST & MOLD	100 OR LESS
SALMONELLA	NEGATIVE
SEDIMENT	DISC "A" OR "B"
STAPH	NEGATIVE
ANTIBIOTIC / PESTICIDE	RESIDUE NEGATIVE

ORIGIN: WISCONSIN - USA