

EDIBLE LACTOSE

Standard mesh size

REF : 8 L 03 MG

Lactose is obtained by whey concentration then directed crystallisation, separation and finally drying.

CHEMICAL SPECIFICATIONS

Moisture (%)	max	0.3
Lactose (%)	min	99.2
Protein (N x 6.38) (%)	max	0.2
Sulfuric ashes (%)	max	0.3
Phosphatase		Negative
Nitrates (ppm)	max	50

BACTERIOLOGICAL SPECIFICATIONS

Total plate count	/ 1 g	< 2 000
Coliforms	/ 1 g	< 10
Yeasts / moulds	/ 1 g	< 20
Listeria	/ 25 g	None
Staphylococcus coag.+ (including S. aureus)	/ 1 g	None
Salmonella	/ 375 g	None

PHYSICAL SPECIFICATIONS

Colour	Pale yellow
Taste and Odour	Slightly sweet
Scorched particles (ADPI) (/ 25 g)	Disc A
Indicative values:	
Bulk density	0.65 g/ml
Particle size :	
	35-45% < 75 µm
- 100 mesh	15-25% > 150 µm
	max 2% > 300 µm
Energy value (/ 100 g)	1669 KJ / 399 Kcal

PACKAGING* AND SHELF LIFE

- **25 Kg bags**, kraft paper multiwall with inner polyethylene liner bag
- **Big-bags** (1T)
- **Bulk by tank lorry**
- **Shelf life: 12 months** in a place away from all sources of odours and tastes.
(HR < 65 %; 5° < T < 25° C)

* Conform to the legislation / suited to food contact

CUSTOMS TARIFF POSITION / LABELLING

NC 1702.11.00.00

Lactose.

Consult us for other analysis.

Analysis achieved according to the standard methods (FIL ou ISO)..

ADDITIONAL INFORMATION

- When transferring powder and in case of accumulation of dust, we inform you that the Minimum Ignition Energy is situated between 30 and 100 mJ and that the Minimum Ignition Temperature (per layer of 5 mm) is 300°C minimum.
- The characteristics of explosion are given by a Kmax situated between 30 and 100 bar.m/s and a pressure Pmax situated between 6.0 and 7.5 bars.
- According to our monitoring plan, this product conforms to the law regarding contaminants: Pb, As, Cd, Hg, pesticides, radioactivity, aflatoxines, dioxine, furans and PCB. Besides, it does not contain either gluten, nor GMO and antibiotics, and it did not undergo ionisation. For particular analysis or special regulation, consult us.
- Manufacturing factories are approved ISO 9001 : 2000 and are involved in a process ISO 22000.
- In accordance with the regulation, the milk thermal treatment is 72°C/15 sec. minimum (or equivalent couple temperature / time).
- Our contractual liability is limited to supplying goods that conform to above specifications, subject to our general terms of sale. We are not responsible for any incorrect use of this product. Purchasers must comply with the law applicable in the countries where the product is used.

30.09.2008

Cancels and replaces sheet dated 13.07.2004