



EDIBLE LACTOSE

Grind – 200 Mesh

PRODUCT DESCRIPTION

Alpha lactose monohydrate. Edible lactose is a milk sugar possessing many unique chemical properties when compared to other commercial sugars. Edible lactose is available in two granulations; regular (nominal mesh 80) and fine grind (nominal mesh 200). Fine grind is normally selected when other ingredients such as fine particles, increased wettability and minimal stratification are desired.

FUNCTIONALITY

Flavor enhancement: Lactose has more than twice the effectiveness of other sugars in absorbing volatile flavor components. **Low relative sweetness:** Compared to cane sugar, lactose has one-sixth to one-third the sweetness, making it ideal to use for cutting back sweetness and maintaining the desired functionality. **Color booster:** Lactose has a marked tendency to attract and absorb both synthetic and natural pigments. **Non-hygroscopicity:** Lactose has little affinity for moisture. It keeps icings and toppings smooth and non-grainy, even when exposed to high relative humidities. **Superior browning:** In baking, lactose produces a more golden-brown finished product than any other commercial sugar.

TYPICAL APPLICATIONS

Bakery products: In breads, rolls and cookies use lactose at 3% to 4% weight of flour. Usage in pie crusts is at 8% weight of flour. Replace 15% to 20% of other sugars with lactose in icings, toppings, custards and creams. **Frozen desserts:** In sherbets and ices, use edible lactose at 5% to 6% of total weight. **Frozen and canned foods:** In vegetables, use lactose at 3% to 5% of total weight. Replace 15% of other sugars with lactose in catsup. Use lactose at 5% of total weight in barbecue sauces and salad dressings. **Infant formulas:** Add lactose to meet the composition of human milk. **Powdered foods:** Use lactose at total weight levels of 5% to 10% in coffee creamers, 5% to 8% in dry mix soups and sauces, and 3% to 6% in gravy bases. Lactose functions as an anti-caking agent in spices, and as an instantizing aid.

STORAGE CONDITIONS

Dry/ambient conditions are recommended. Store less than 75% relative humidity. Do not store under refrigeration.

TECHNICAL DATA

Ingredient Listing: Lactose (milk)

Physical Analysis	Typical	Specification
Protein (Nx6.38)%	0.1-0.6	0.6 (max)
Lactose (Monohydrate) %	99.9	99.0 (min)
Fat % (Dry Basis)	Nil	
Minerals %	0.1-0.3	0.3 (max)
Moisture (Free & Hydrate)%	4.8	5.3 (max)

Microbiological Standards

Std Plate Count cfu/g	200	15,000 (max)
Coliform Count cfu/g	Negative	10 (max)
E. coli	Negative	Negative
Salmonella	Negative	Negative

Food Energy

K Cal/100g	380
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Vitamin and Mineral Analysis

Lactose does not contain significant amounts of vitamins and minerals, although trace amounts may be present.

Typical

Particle Size

On USS #140	0-4% (5% max)
On USS #200	1-6% (10% max)

Physical Characteristics

Appearance	Crystalline, free-flowing powder
Color	White to creamy white
Flavor and Odor	Slightly sweet, free from foreign flavors and odors

Allergen Classification

Dairy product – contains whey proteins and lactose.

Re-Evaluation Date

Twenty-four months from date of manufacture.