



Foremost[®] NF Lactose Product Code 312

Description: Monohydrate, Crystalline, 200 mesh, Impalpable

CHEMICAL ANALYSIS	TYPICAL	SPECIFICATION
Acidity or alkalinity	0.1 mL	0.4 mL of 0.1 N NaOH (maximum)
Clarity and color @ 400 nm	0.01	0.04 (maximum)
Heavy metals, µg/g	Less than 5.0	5.0 (maximum)
Loss on drying, %	0.2	0.5 (maximum)
Protein and light-absorbing impurities at 210-220 nm	0.05	0.25 (maximum)
at 270-300 nm	0.01	0.07 (maximum)
Residue on ignition, %	0.02	0.1 (maximum)
Specific rotation	+55.0° to +55.3°	+54.4° to +55.9°
Water, %	4.8 to 5.2	4.5 to 5.5
MICROBIOLOGICAL STANDARDS	TYPICAL	SPECIFICATION
Total aerobic microbial count	Less than 10 cfu/g	100 cfu/g (maximum)
<i>Escherichia coli</i>	Negative	Negative
Total combined molds and yeasts count	Less than 10 cfu/g	50 cfu/g (maximum)
<i>Staphylococcus aureus</i>	Negative	Negative
<i>Pseudomonas aeruginosa</i>	Negative	Negative
<i>Salmonella</i> species	Negative	Negative
POWDER FINENESS (CUMULATIVE)	TYPICAL	SPECIFICATION
On USS #140 (106 micron)	0.0-1.0 %	1.0 % (maximum)
On USS #200 (75 micron)	0.0-5.0 %	6.0 % (maximum)
On USS #325 (45 micron)	20-30 %	Not applicable
PHYSICAL CHARACTERISTICS		
Bulk Density	0.53g/mL	0.45 g/mL (minimum)
Tapped Density	0.81g/mL	0.70 g/mL (minimum)
% Lactose (d.b.)	99 % (+)	
Appearance	White, crystalline powder	White, crystalline powder
Flavor and odor	Slightly sweet	Slightly sweet

STORAGE CONDITIONS

Protect from moisture and excessive heat.

ALLERGEN CLASSIFICATION

Contains lactose; does not contain milk or whey proteins.

CONFORMANCE

NF Lactose Monohydrate 312 conforms to the current versions of the NF/USP, EP, and JP monographs.

This information is presented in good faith but it is not warranted as to accuracy of results. Also, freedom from patent infringement is not inferred. This information is offered solely for your investigation, verification, and consideration (1/10)