



## Lactose Powder LAC - 98

### Product Specification and Nutritional Data

**Description:** A powder resulting from the pasteurization, separation, crystallization and subsequent drying of the carbohydrate portion of liquid whey from a cheese-making operation. Lactose is typically found in both anhydrous and mono-hydrate form, and conforms to the Standards described in 21CFR §168.122, Bulletin W-916 of the American Dairy Products Institute and with the current GMP's in 21CFR§110.

Analysis	Typical Results	Max / min	Methods of Analysis
Moisture* (Non-hydrated)	0.3 %	≅ 1 %	AOAC 14 <sup>th</sup> ed. 31.070; SMEDP 15.110
Lactose*	99.6 %	≅ 98 %	AOAC 14 <sup>th</sup> ed. 31.071(vs. standard)
Ash *	0.1 – 0.3%	≅ 0.3%	AOAC 14 <sup>th</sup> ed. 31.014; SMEDP 15.041
PH *(10% solids basis)	6.2 – 6.7	4.5 – 7.5	SMEDP 15.022
Bacterial estimates* (cfu/g)	100	≅ 30,000	USDA DA918-RL D.2.g or h; SMEDP 6.020; ADPI Bulletin W-16
Coliforms*	Negative	Negative	USDA DA918-RL D.2.b
Salmonella* (2x375g composite)	Negative	Negative	ADPI Bulletin 916
Staph c <sup>+</sup> *	Negative	Negative	SMEDP 5.050
Yeast & Mold* (cfu/g)	< 10	≅ 100	USDA DA918-RL D.2.i; SMEDP 8.110; ADPI Bulletin W-916
Scorched Particles*	Disk A (7.5 mg)	Disk B (15.0 mg)	USDA DA918-RL D.1.r; and ADPI Bulletin W-916
Protein*	0.1 %	≅ 0.4 %	USDA DA918-RL D.1.p ADPI MOA in Bulletin W-916
Granulation*	100 mesh		10g Mechanical shaker;10 minutes
Flavor* :	Sweet flavor with no offensive off-flavors – USDA DA918-RL D.1.H.4.3		
Appearance*	Crystalline, off-white to pale yellow in color, free-flowing and free of lumps that do not break up under slight pressure.		

\*Tests routinely performed as required by USDA Standard. (Not all tests on each sub-lot) *Added tests can be performed at additional cost to the customer*

Nutrition Information	28g serving	100g (as is)	Source: ADPI	28g serving	100g(as is)
Calories (kcal)	100	384	Moisture (g)	NA	2.4
Calories from Fat	2	1	Total Carbohydrate	27 – 9%	98
Total Fat (g & %DV)	0%	0.1	Sugars (g)	14	98
Saturated Fat (g)	0%	0	Protein (g)	10	0.2
Trans Fat (g)	0	0			
Cholesterol (mg)	0%	0	Vitamin A (IU)	0%	< 50
Sodium (mg)	3 – 0%	11	Vitamin C (mg)	0%	< 1
Potassium (mg)	7 – 0%	25	Riboflavin (mg)	0%	NA
Calcium (mg)	8 – 1%	28	Phosphorous (mg)	0%	2.3
Iron (mg)	0 – 0%	0.2	Ash (g)	NA	0.1
Shelf life	1 year when shipped and stored at ambient temperatures not exceeding 100°F.				
Information printed/stamped on 25kg or 50# bags (40 bags/pallet) or 2000# totes	Spray Dried Lactose Powder, state plant ID number, 4-digit ID number, production date in Year-Month-Date, & sub-lot letter/number.				

Should you have any further questions, please contact our sales at [sales@iproteintech.com](mailto:sales@iproteintech.com) or call +001-630-963-8809.

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