Lactose (Milk Sugar)

Production Definition
Lactose (Milk Sugar) is a white to creamy white crystalline product, possessing a mildly sweet taste. It may be anhydrous, contain one molecule of water of hydration, or be a mixture of both forms. Lactose for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range

| Percentage |
|-----------------|-----------------|-----------------|-----------------|
| Protein         | 0.1             | Lactose         | 98.0 min.       |
| Fat             | 0               | Ash             | 0.1 – 0.3       |
| Moisture        | 4.0 – 5.5       | Lactose         |                |

Microbiological Analysis

- Standard Plate Count ≤ 30,000/g
- Coliform ≤ 10/g
- Salmonella negative
- Listeria negative
- Coagulase-positive Staphylococci negative

Other Characteristics

- Scorched Particle Content 7.5 – 15.0 mg
- pH 4.5 – 7.5
- Color white to pale yellow
- Flavor slightly sweet

Ingredient Statement

“Lactose” or “Milk Sugar”

Production Applications and Functionality

Infant foods, chemicals/pharmaceuticals, dairy, prepared dry mixes, bakery products, soft drinks/special dietary foods, confections

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidities below 65%. Stocks should be rotated and utilized within 9 months to 1 year.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. “tote bins,” etc.)

1 On an “as is” basis
2 FDA Standard Requirements (21 CFR §168.122)