

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 Range¹

	<i>Percentage</i>
Protein.....	0.1
Lactose ²	98.0 min.
Fat	0
Ash ²	0.1 – 0.3
Moisture ²	4.0 – 5.5

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 ²	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)