

**K-LAC 2040**  
**Edible Lactose 200 mesh**

**Product Description**

Edible grade crystalline alpha monohydrate lactose powder produced by crystallizing lactose from fresh dairy whey.

**Benefits**

- Natural Carbohydrate
- Vegetarian
- Ovo-lacto vegetarian, Lacto vegetarian
- Kosher, Super Kosher and Halal Approved
- Flow Agent
- Seeding Agent
- Browning Agent

**Applications**

- Infant Formula-suitable for use as a dry mix ingredient
- Confectionery
- Powdered Mixes
- Soups and Sauces
- Bakery
- Meat

**Packaging**

25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner or bulk bag.

**Storage/Shelf Life and Handling**

K-LAC 2040 should be kept in a cool, dry ventilated place. Recommended storage is less than 30°C and <75% relative humidity. Packages should not be contact with walls or floors. Shelf life is two years from date of manufacture.

**Quality Control Specifications**

Composition	Specification
Free Moisture	Max. 0.15%
Ash	Max. 0.3%
pH	5-7
Protein	Max. 0.3%
Lactose Monohydrate	Min. 99.3%
Microbiology	Specification
Total Plate Count	<1000/g
Enterobacteriaceae	Neg/ g
Yeast & Mould	<10/g
Listeria Monocytogenes	Neg/ 25 g
E. Coli	Neg/g
Salmonella	Neg/750 g

Particle Size	Typical Range
passing 80 mesh	Min. 98%
passing 200 mesh	78%-86%

Bulk Density	Typical Range
Bulk density, tapped	60-80 gr/100ml

*The typical nutrient information of K-LAC 2040 produced by Ba'Emek advanced Technologies LTD. may change during production process for which it is used as an ingredient. It is the producer's responsibility to test the nutritional values of the finished product after processing has been completed.*

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