

## K-LAC 5020

### Refined Edible Lactose 100 mesh

### Product Description

Pure white, crystalline, free-flowing powder.  
Refined edible grade crystalline alpha monohydrate lactose powder produced by crystallizing lactose from fresh dairy whey, refining and then drying.

### 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 as a wet and/or dry mix ingredient
- Confectionery
- Ingredient for culture media
- Powdered Mixes
- Pharmaceutical Fermentations

### Packaging

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

### Storage/Shelf Life and Handling

K-LAC 5020 should be kept in a cool, dry & ventilated place. Recommended storage is less than 30°C and <75% relative humidity. Packages should not be in contact with walls or floors. Shelf life is two years from date of manufacture.

### Recommended Label

Refined Lactose

*The typical nutrient information of K-LAC 5020 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.*

16/08/2021

### Quality Control Specifications

Composition	Specification
Free Moisture	Max. 0.15%
Ash	Max. 0.3%
pH	5-7
Protein	Max. 0.2%
Lactose Monohydrate	Min. 99.5%
B2 (Riboflavin)	< 0.2 mg/100 gr
Heavy metals	< 5 ppm
Microbiology	Specification
Total Plate Count	<1000/g
Enterobacteriaceae	Neg/g
Yeast & Mould	<10/g
E. Coli	Neg/g
Listeria Monocytogenes	Neg/25g
Salmonella	Neg/25g

### Physical Characteristics

Particle Size	Typical Range
passing 80 mesh	80-90%
passing 200 mesh	Less than 50%
Bulk Density	Typical Range
Bulk density, tapped	70-90 gr/100ml