

K-LAC 5040
Refined Edible Lactose 200 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 Handing

K-LAC 5040 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 5040 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	Min. 98%
passing 200 mesh	78%-86%

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