

Product Specifications and Information

Lactose Powder

BAHM

Product Description

OliveNation Lactose Powder is a refined lactose manufactured from, annatto free, sweet whey permeate. It maintains a high purity of lactose attributing to its bright white color and is never bleached in the process. The crystalline lactose is dried and milled to 100 mesh particle size.

Ingredients

Lactose (Milk)

Certification

Kosher Dairy

Shelf Life

24 Months

Origin

USA

Chemical Composition

Lactose (by difference)
Protein (Nx 6.38), as is
Ash
Moisture

Typical Analysis

99.80%
0.05%
0.05%
0.10%

Specifications

99.4% min.
0.2% max.
0.2% max.
0.3% max.

Physical Characteristics

Scorched Particles
pH
Color
Flavor

< 7.5mg
5.8
White
Slightly Sweet, Clean

7.5mg / 25g max.
4.5 - 7.0

Microbiological Standards

Standard Plate Count
Yeast & Mold
Enterobacteriaceae
Coagulase Positive Sphyllococci
Salmonella
Listeria

< 10 cfu/g
< 10 cfu/g
< 10 cfu/g
< 10 cfu/g
Negative
Negative

1,000 cfu/g max.
50 cfu/g max.
< 10 cfu/g
< 10 cfu/g
Negative /375g
Negative /25g

Particle Size Manufactured

100 Mesh

80% ± 5% Through

Storage

Store in a cool, dry, clean environment below 80°F (27°C) and 65% relative humidity. Keep away from strong odors and other contaminants.