



# Lactose

FACT SHEET

Lactose is a natural milk sugar that can be extracted from milk or whey by a filtration process that separates whey protein from lactose. This creates a free flowing crystalline powder that is over 99% lactose.

## Variations

- Unmilled 30 mesh
- 100 mesh
- 200 mesh

## Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	395kcal/1678kJ
Protein	<0.3
Fat	0.1
of which Saturates	<0.1
Carbohydrate	99
of which Lactose	99
Dietary Fibre	0
Salt	0.03

## Microbiological Values

Microbiological Criteria	Maximum limits
Standard Plate Count (TBC/TPC)	20,000/g
Coliform	Neg/0.1g
E. Coli	Neg/0.1g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	Neg/g
Salmonella	Neg/375g
Enterobacteriaceae	Neg/g

## Applications



Nutritional products



Milk Powder Standardisation



Food Ingredients



Confectionery and beverages

## Packaging/Shelf life/Storage

Parameter	20kg/25kg Bags	1000kg Bags
Bag Material	Paper bag with Polyethylene liner	100% Polypropylene & LDPE inner liners
Bag Size	20kg/25kg	1000kg
Number of bags per layer/layers per pallet	4 bags per layer, 10 layers per pallet	1 Bag per Pallet
Pallet type	Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped	
Storage Conditions	Store in cool and dry conditions (<25°C with a relative humidity <65%) and away from strong odours and direct sunlight	
Shelf Life	24 months from manufacture	

## Conformance



Halal



Kosher



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