



# EDIBLE LACTOSE

5002

## Specification

### chemical

protein (N x 6.38) as is	max. 0.3 %	IDF 92:1979
lactose	min. 98.5 %	VDLUFA C 20.2.3
ash (550°C)	max. 0.4 %	VDLUFA C 10.2
water ( 87°C )	max. 0.5 %	VDLUFA C 35.6

### physical

pH	4.0 - 7.0	VDLUFA C 8.2 modified
scorched particles	max. 11.25	ADPI
particle size	max. 5% >500µm	sieve analysis
particle size	max. 40% > 250 µm	sieve analysis

### organoleptical

colour	white/yellowish
odour	typical/ no off flavour
taste	lightly sweet/ free from off odour

### microbiological

total plate count /g	< 5000	IDF 100B: 1991
yeasts /g	< 50	IDF 94B: 1990
moulds /g	< 50	IDF 94B: 1990
enterobacteriaceae /g	< 10	VDLUFA M.7.4.2
salmonella /25g	neg.	IDF 93B: 1995
coliforms /g	<10	VDLUFA M 7.2.2.1

### components

edible lactose

### packaging

25kg net, paper bag with PE- inliner

### minimum shelf life

18 months in originally sealed bag under cool and dry storage conditions.

**List of allergenic substances (conforms to annex III RL 2000/13/EG)**

cereals containing gluten and products thereof	-
crustaceans and products thereof	-
celery and products thereof	-
fish and products thereof	-
peanuts and products thereof	-
nuts and products thereof	-
milk and products thereof	+
sesame seeds and products thereof	-
soybeans and products thereof	-
eggs and products thereof	-
mustard and products thereof	-
sulphur dioxide and sulphites at concentrations of > 10 mg/kg or > 10 mg/l expressed as SO <sub>2</sub>	-
lupine and products thereof	-
molluscs and products thereof	-

**GMO status**

This item does not consist of genetically modified organisms (GMO), contains no GMOs, is not produced from GMOs and contains no ingredients/additives produced from GMOs. Thus this product does not fall under the labeling requirements spelled out in VO 1829/2003 EG and/or VO 1830/2003 EG.