

Specification code **LAC/7/MP/E**  
Date 11/12/2024

### Product description

Description Lactose derived from cow's milk and it is suitable for standard food applications.

### Physical chemical analysis

Lactose	min 99,0 %
pH	5,5 – 7,5
Protein	max 0,3 %
Ash	max 0,3 %
Moisture	max 0,3 %
Colour	white/pale yellow

### Microbiological analysis

Total count	<2.000 cfu/g
Yeasts	max 50 cfu/g
Mould	max 100 cfu/g
Salmonella	Absent cfu/25g
Enterobacteriaceae	max 10 cfu/g
Listeria monocytogenes	Absent cfu/25g

### Others specs

Storage	Cool (about 20°C) and dry place, odour-free environment.
Packaging	Big bags / small bags

### Our certificates

