

VITUSA CORP.

110 Charlotte Place, Englewood Cliffs, NJ 07632

Tel: (201) 569-0800 · Fax: (201) 569-0849 · E-mail: email@vitusa.com

LACTOSE – Food grade

LACTOSE is removed from whey during the concentration process. This milk sugar is a white to creamy-white crystalline product possessing a mildly sweet taste. It may be anhydrous, contain one molecule of water or be a mixture of both. Lactose is used in dairy, bakery, snack, confectionery and other food and nutritional products applications.

TYPICAL ANALYSIS

Protein	0.10 %
Ash	0.30 %
Lactose	98.00 % (min.)
Fat	0.00 %
Moisture	4.00-5.50 %
PH	4.5-7.5

MICROBIOLOGICAL

Scorched Particles	7.5-15.0 mg
Total plate count	Max. 30.000/g
Salmonella	Negative /25g
E. Colli	Negative 1/g
Coliform	Max. 0.1/g

PHYSICAL PROPERTIES

Particle size	Standardized
Appearance/Color	Fine white/cream powder
Taste and smell	Clean, no off flavours

SHELFLIFE : 1 year after production date.

STORAGE : Store in a cool, dry and dark place.

PACKING : More-ply 25 Kg bags with PE-Innerbag.

CONTAINER : 20ft FCL - approx. 16 Mtons net.
: 40ft FCL - approx. 25 Mtons net.



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