

LACTOSE EDIBLE IN 200 MESH

1. Product Description	Edible lactose (α monohydrate), 200 mesh
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2. Chemical Characteristics		
Chemical tests	Specifications	Test Methods
Lactose (α monohydrate),%	≥ 99	IST 173057512-17
Free Moisture, %	$\leq 0,5$	IST 173057512-17
Protein, %	$\leq 0,5$	LST ISO 8968-2
Ash	$\leq 0,5$	IST 173057512-17
Level of cleanliness, quantity of burnt milk sugar, mg:		IST 173057512-17
A	0,05	
B	0,1	
C	0,2	
D	0,5	
pH	4,5-7,0	IST 173057512-17

* Chemical testing (Heavy metals, Aflatoxin M1, Radioactivity, etc.) done according to relevant EU regulations

3. Microbiological Characteristics		
Microbiological Tests*	Specifications	Test Methods
TVC cfu/g	≤ 1000	LST EN ISO 4833
Coliforms, g	≤ 10	LST ISO 4832
Yeasts/ Moulds, cfu/g	$\leq 10/g$	LST ISO 6611
E.coli	Negative in 1g or $\leq 10 /g$	LST ISO 7251 LST ISO 16649-2
Listeria monocytogenes	Negative in 25g	LST EN ISO 11290-1
Salmonella	Negative in 25g	LST EN ISO 6579
Enterobacteria, cfu /g	≤ 10	LST ISO 21528-1
Coagulase- Positive Staphylococcus, g	≤ 10	LST EN ISO 6888-1

* Microbiological tests conducted according to EU regulation No. 2073/2005

4. Packaging: Multi-layer paper bags with p.e. inner bag of 25kg net weight.

5. Shelf Life: 24 months

6. Nutritional Value /100 g- calculated*	
Energy 398kcal/1692 kJ	Carbohydrates 99g
Protein 0,5	Fat 0 g

7. GMO status (1829/2003 & 1830/2003): Product is made without using genetic procedures & doesn't contain any GMO.

8. Certifications	HACCP system, ISO 9001, ISO 14001
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