

Product description

Description	Lactose-free skimmed milk powder is made from pasteurised skimmed milk, with lactose removed by filtration and enzymatic hydrolysis.
Ingredients	Skimmed milk, lactose
Colour	White or light cream
Taste and smell	Clean, pleasant and slightly sweet, typical milky flavour
Appearance	Powder

Others specs

Allergens and GMO	The product does not contain genetically modified organisms (GMOs) within the meaning of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 or allergens except milk components within the meaning of Food information regulation EC No 1169/2011
Packaging	25 kg bags, 700 kg Big Bags
Storage	Store under cool, dry conditions (recommended temp <25 °C, RH <65 %). Keep the package tightly closed as lactose-hydrolysed powder is more hygroscopic than standard milk powder

Our certificates



Physical chemical analysis

Protein	Min. 45 %
Glucose	19 %
Galactose	19 %
Lactose	Max. 0.1 %
Ash	Max. 8.7 %
Moisture (80°C 5 h)	Max. 3.5 %
Fat	Max. 1.5 %
pH (10 % solution)	6.4 - 6.8
Scorched particles	Min. B
Insolubility index	Max. 1.25 ml

Microbiological analysis

Total plate count 30 °C	<10000 cfu/g
Total plate count 55 °C	<5000 cfu/g
Mesophilic aerobic spores inc. 30°C preheat 100°C/30'	<1000 cfu/g
Aerobic spore count inc. 55°C preheat 100°C/30'	<1000 cfu/g
Enterobacteriaceae	<10 cfu/g
Yeast and moulds	<50 cfu/g
Bacillus cereus (presumptive)	<100 cfu/g
Coag. (+) staph.	<10 cfu/g
Salmonella	Absent in 1 kg