

Product description

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

Taste and smell Common of milk sugar, slightly sweet. Free from foreign odors.

Appearance Free crystallized powder

Physical chemical analysis

Water content <0,3 %

Fat content 0,3 %

pH 5,5 - 7,5

Protein content <0,3 %

Nutritional analysis (approximately per 100g)

Energy 1585 kJ / 379 kcal

Carbohydrates 95 g

Protein 0 g

Salt 0,51 g

Microbiological analysis

Yeasts and molds ≤ 100 CFU/g

Enterobacteriaceae <10 cfu/g

Salmonella Absent

Listeria monocytogenes Absent

Others specs

Allergens Milk and products thereof (including lactose)

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage To be stored in a cool (about 20°C) and dry place (RHE<70%), for 18 months preservation from date of manufacture in original unopened bag.

Our certificates


Formulated

Izabella Kędzierska
 ikedzierska@foodcom.pl
 +48 22 652 36 59

Approved by

Mateusz Augustyniak
 maugustyniak@foodcom.pl
 +48 22 652 36 59