

### Product

Milled crystalline alpha-lactose monohydrate powder

### Description

Volactose<sup>®</sup> Edible Lactose – Fine is manufactured from sweet cheese whey using a single crystallisation process and the resulting crystalline product is milled. This product is a pure lactose ingredient suitable for use in food applications.

Chemical properties	Typical	Min/Max	Test Reference
Lactose, % (monohydrate)	99.5	99.0 min	Calculated by difference
Protein, % (N x 6.38, as is)	0.1	0.3 max	Dumas
Moisture, % (free)	0.2	0.5 max	Oven drying, 87°C
Ash, %	0.1	0.3 max	Oven, 550°C
pH	4.7	7.0 max	pH meter, 10% solution

Physical properties	Typical	Test Reference
Appearance	A fine powder, white to slightly cream	Subjective
Taste/ Flavour	Sweet, clean, free from off-flavours	Subjective
Particle size distribution, %	<75 µm: 40 min < 200 µm: 95 min >300 µm: 1.0 max	Sieve
Bulk density, g/mL	0.80	Tapped

Microbiological properties	Typical	Min/Max	Test Reference
Total Viable Count, cfu/g	<1,000	5,000 max	ISO 4833-1:2013
Enterobacteriaceae, cfu/g	Not detected	10 max	ISO 21528-2:2017
Yeasts, cfu/g	Not detected	10 max	ISO 6611:2004
Moulds, cfu/g	Not detected	10 max	ISO 6611:2004
Escherichia coli/ 25g	Not detected	Not detected	ISO 16649-2:2001
Salmonella/ 375g	Not detected	Not detected	ISO 6579-1:2017
Coagulase positive staphylococci, cfu/25g	Not detected	10 max	ISO 6888-1:1999

### Features

Kosher and Halal certified, suitable for vegetarians.

### Intended use

Volactose<sup>®</sup> Edible Lactose – Fine is intended for use in products for the general population and has not undergone a food safety risk assessment to determine its suitability for use in products designed for vulnerable or sensitive groups within the population.

### Packaging

Available in 25 Kg net weight bags made from fully strippable food grade packaging that complies with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food. The product is contained within an inner heat-sealed, polyethylene liner with an outer multi-wall paper sack.

### Shelf life and storage

Twenty-four months from date of manufacture when stored in the original packaging in a cool dry place; away from strong flavours or odours and any aromatic materials.

**Tariff code** 1702 1100

**Manufacturing site**

Volac International Ltd, Felinfach, Lampeter, Ceredigion, SA48 8AG, Wales, UK.

Approval code: VD 032

**For further information contact**

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