

KENT FOODS Ltd, Albex House, Westpoint Business Park, 1 Marchfield Drive, Paisley, PA3 2RB T: 0044 (01141 882 9999 E: technical@kentfoods.co.uk

www.kentfoods.co.uk

SureStart™ EDIBLE LACTOSE - UNMILLED AND 100 MESH

Netherlands Origin

SureStart™ Edible lactose is manufactured by separation and drying lactose derived from whey obtained during cheese processing.

FEATURES

- Annatto free
- 100 mesh and unmilled

SUGGESTED USES

- Ingredients for reconstitution and processing into infant formula and nutritional products
- Not suitable for use as an ingredient in dry processing for infants less than 12 months

CERTIFICATION

- Halal
- Kosher

ORIGIN

• Product of The Netherlands



NUTRITIONAL INFORMATION	TYPICAL (per 100g product)
Energy (kJ)	1695
Protein (N x 6.38)	<0.1
Moisture (g)	5.0
Fat (g)	0
Carbohydrate (g)	99.6
Ash (g)	0.2

INGREDIENTS (ALLERGENS IN BOLD)

Lactose from Cow's Milk



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PACKAGING

Multi-wall bag with a paper outer and an inner plastic liner. No staples or metal fasteners are used.

Bulk Bags with a zip tied inner plastic liner.

Net Weight: 25kg or 1000kg
Gross Weight: 25.3kg or 1004kg
Typical Packaging Dimension: 74.0 x 53.0 x 18.0 cm or 150 x 90 x 90 cm

STORAGE AND HANDLING

SureStart™ Edible lactose is hygroscopic and can absorb odours. Therefore, adequate protection is essential. It is recommended that product is stored at temperatures below 25°C, relative humidity below 65% and in an odour free environment.

Stocks should be used in rotation preferably within 24 months of manufacture.



Handle with



Store in a cool, dry



away from

TRUSTED QUALITY

COMPLIANCE:

Compliant with all relevant EU Regulations

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified though regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging and labelled to enable full trace back, so you can trust in the knowledge it was made with care.



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NUTRITIONAL ANALYSIS

TYPICAL TYPICAL PHYSICAL PROPERTIES

	(per 100g product)		
Energy	1695 kJ	Colour	White to cream
Calories	405 kcal		
Protein (N x 6.38)	<0.1 g	Flavour	Clean
Fat	0 g		
Total Carbohydrate	99.6 g		
Lactose	99.6 g		
Added sugars (g)	0 g		
Dietary Fibre	0 g		
Ash	0.2 g		

Kent Foods does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.



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CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) Dry Basis	% m/m	<0.1		0.3	ISO 8968-1
Moisture	% m/m	5.0	4.0	5.5	ISO 5550
Ash	% m/m	0.2		0.3	TGA 600°C
Lactose	% m/m	99.6	99		By difference
Loss on Drying	g/100g	0.1		0.2	Gravimetric
Nitrate	mg/kg	<1		10	ISO 14673
Nitrite	mg/kg	<0.5		1.0	ISO 14673
pH (10% at 20°C)		6.5	4.5	7.2	Fonterra

MICROBIOLOGICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<10		1,000	ISO 4833 -1
Bacillus Cereus	cfu/g	<10		50	ISO 7932
Coagulase Positive Staphylococci	/g			Not Detected	ISO 6888-3
Coliforms	cfu/g	<1		<1	ISO 4832
Enterobacteriaceae	cfu/g	<1		<1	ISO 21528-2
Escherichia. coli	/g			Not Detected	ISO 11866-1
Listeria	/125g			Not Detected	ISO 11290-1
Salmonella	/1500g			Not Detected	Detection Real-Time PCR
Yeast and Mould	cfu/g	<10		10	ISO 6611

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign matter	/50g		Pass		Fonterra
Scorched particles	/50g	А		В	ADPI

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour		Typical	Typical		Sensory Analysis

CONTAMINANTS	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Inhibitory Substances	/ml			Not Detected	DELVO SP-NT
Arsenic	mg/kg	<0.03		0.03	ICP-MS
Lead	mg/kg	<0.02		0.05	ICP-MS

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Kent Foods Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Kent Foods Limited agrees to meet.