



Hilmar™ 5030 Extra Fine Grind Lactose

Hilmar™ 5030 Extra Fine Grind Lactose is a free flowing, pure reducing sugar that can be used to enhance a variety of finished food products. This ingredient is derived from fresh, sweet dairy whey further processed by a specialized crystallization and forced-air dryer procedure.

FEATURES / BENEFITS

- Superior Consistency, Purity and Clarity
- Meets Stringent Color Specifications
- Natural Carbohydrate
- Reduces Sweetness When Replacing Sugar
- Excellent Anti-Caking Aid
- Lowers Water-Activity
- Flow Agent
- Seeding Agent
- Controls Graininess
- Brightens and Preserves Colors
- Browning Agent
- Kosher © and Halal Approved
- EU Approved

APPLICATIONS

- Infant Formula
- Confectionery
- Powdered Mixes
- Savory
- Salad Dressings
- Bakery
- Snacks
- Meat

PHYSICAL CHARACTERISTICS

Hilmar™ 5030 Extra Fine Grind Lactose is a free flowing, off-white, slightly yellow crystallized powder. A 2% solution is slightly sweet without foreign flavors or odors. It is water-soluble.

Typical Particle Size	Typical %
USS 325# (passing)	60 ± 5

NUTRITIONAL VALUES

Composition	Specification
Lactose Monohydrate (%)	99.0 min
Free Moisture (%)	0.5 max
Total Protein (%)	0.3 max
Ash (%)	0.3 max
pH	4.5 - 7.0

Microbiology	Specification
SPC (cfu/g)	2,500 max
coliforms (cfu/g)	10 max
<i>E. coli</i> (cfu/g)	Negative/g
Salmonella	Negative/25g
Yeast (cfu/g)	50 max
Mold (cfu/g)	50 max

PACKAGING

- 25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner
- 800 kg poly woven bag with inner polyethylene bag liner

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture. Recommended storage is less than 20° C and 75% relative humidity. Store away from aromatic materials.

RECOMMENDED LABEL

Edible Lactose

ORDERING INFORMATION

BAG SIZE	PART CODE	FOB
25 kg	300003	Hilmar, CA
800 kg	300009	Hilmar, CA

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Hilmar Ingredients is a division of Hilmar Cheese Company
Product of USA

We deliver the promise of dairy.

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