

PRODUCT SPECIFICATION SHEET

DRIED LACTOSE

Lactose	96.5% Minimum
Moisture	3.50% Maximum
Scorched Particles	15.0 mg Maximum (ADMI B Pad)

Color- White

Bacterial Specifications

SPC	<100,000/gm
Coliform	<10/gm
Yeast and Mold	<100/gm
Salmonella	Negative
Staphylococcus	Negative

Dried Lactose is to be a free flowing powder, white in color and sweet to the taste. It should be produced under *low heat* conditions for optimal solubility, a minimum of scorched particles. The Lactose should be free from lumps and dried from fresh liquid Lactose that has not been pH adjusted.