

EDIBLE LACTOSE

Unmilled, 100 mesh, 200 mesh -Netherlands



Chemical

	Units	Min	Max
Lactose	% m/m	99	
Ash	% m/m		0.3
Loss on drying	% m/m		0.2
Total Moisture	% m/m		5.5

Microbiological

	Units	Min	Max
Aerobic Plate Count	cfu/g		10000
Enterobacteriaceae	cfu/g		10
Escherichia. coli	/g		Not Detected
Bacillus cereus	cfu/g		1000
Yeast & mould	cfu/g		50
Staphylococci. Coagulase. Positive	/g		Not Detected
Listeria	/125g		Absent
Salmonella	/750g		Absent

Physical

	Units	Min	Max
Sediment	/100g		A
Colour	Typical/Atypical	Typical	

Sensory

	Units	Min	Max
Flavour	Typical/Atypical	Typical	

Other

- > EU food law compliant

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