

**Certificate of Analysis / Certificat D'Analyse**

**Lactose Super, Food Grade, Kosher and Halal**

Lactose Super, Qualité Alimentaire, Kascher et Halal

DESCRIPTION	SPECIFICATION	TYPICAL	METHOD
Appearance	Crystalline white powder		
Color	≤ 43 BIC	20	Titration
Lactose (dry basis)	≥ 99.75 %	99.94	By difference
Moisture	≤ 0.10 %	0.05	Oven: 80°C / 2 hrs
Odor	Clean, free from abnormal odor		
pH	3.5 - 4.5	3.7	10% sln (w / v)
Protein (dry basis)	≤ 0.05 %	0.009	Kjeldahl (TN x 6.38)
Sediment	≤ 0.100 mg / 50g	0.025	ADMI
Sulfated ashes (dry basis)	≤ 0.20 %	0.05	Oven: 650°C / 3 hrs
Taste	Neutral to slight sweet		
Texture	Fine Powder		

**MICROBIOLOGICAL INFORMATION**

DESCRIPTION	SPECIFICATION	TYPICAL	METHOD
Coliforms	Negative / 10g	Negative	Petri-Film
Salmonella spp.	Negative / 125g	Negative	MFHPB-20
Total plate count	≤ 500 / g	< 50	Petri-Film
Yeast and Mold	≤ 100 / g	< 10	Petri-Film

**FOOD ALLERGIES AND INTOLERANCES**

**Contains:** Milk

\* Data based on manufacturer's document

*Jank*

Quality Control

