



Lactose

Product: lactose monohydrate

Ingredients: Lactose monohydrate (disaccharide of glucose and galactose)

Sensory characteristics:

Colour	White powder
Appearance	Free-flowing powder
Flavour	Sweetish, flavourless

Allergen information:

Present of allergen in product according to requirement EU 2003/89 and 2006/142

	ABSENT	PRESENT	Could contain traces or unknown
Cereals containing gluten & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Egg & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Fish & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts (groundnuts) and products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Milk & dairy products (including lactose)	<input type="checkbox"/>	x	<input type="checkbox"/>
Nut & nuts products	x	<input type="checkbox"/>	<input type="checkbox"/>
Celery & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Mustard & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Sesame & products thereof	x	<input type="checkbox"/>	<input type="checkbox"/>
Sulphite at a concentration > 10mg/kg-l	x	<input type="checkbox"/>	<input type="checkbox"/>
Lupin	x	<input type="checkbox"/>	<input type="checkbox"/>
Molusque	x	<input type="checkbox"/>	<input type="checkbox"/>

Brouwland

Korpelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



Processing:

Lactose monohydrate is obtained from sweet whey through filtration, evaporation, crystallization, separation, drying, milling, packing

Expiry and Storage:

At least 2 years after production date, if stored under ambient conditions: in original bags in a cool and dry environment, max. temperature 25°C, RH max. 65%.

Bacteriological analysis:

<i>L. monocytogenes</i>	Absent / 25 g
Salmonella:	Absent / 25 g
Enterobacteriaceae	< 10 cfu/g

Physical and chemical requirements:

Lactose	Min. 99%
Moisture	Max. 0,5%
Ash	Max. 0,4%
Solubility	Min. 99%
Particle size	Max 5% (200 mesh)

Nutritional declaration:

Average nutritional value	per 100 g
Energy	1686 kJ / 397 kcal
Fat	< 0,1 g
of which	
- saturates	< 0,1 g
- mono-unsaturates	0 g
- polyunsaturates	0 g
Carbohydrate	99,0 g
of which	
- sugars	99,0 g
- polyols	0 g
- starch	0 g
Fibre	0 g
Protein	0,15 g
Salt	0,06 g

Available packages:

007.050.8	lactose VINOFORM 250 g
007.052.4	lactose VINOFORM 1 kg
007.053.2	lactose VINOFORM 5 kg
007.054.0	lactose VINOFORM 25 kg

Food Safety : This product does not contain GMO

Version 3 – 03/10/2017

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