



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

(480) 966-7211

www.uda.coop

Extra Grade Lactose Specification

Description: Lactose is the primary carbohydrate found in mammal's milk and is often referred to as milk sugar. Lactose is isolated from dairy products such as whey and whey permeate, which is available after production of cheese.

Parameter	Analysis	Method
pH	4.5 to 7.0	SMEDP 15.022
Protein*	≤0.10%	FT-NIR/AOAC 991.20
Ash	≤0.30%	SMEDP 15.041
Total Moisture	≤6.00%	AOAC 925.45
Lactose	≥99.60%	Calculation
Color	White or slight yellow; free of tan/brown shades	Visual inspection
Mesh size	60 to 80	Sieve
Flavor	No off flavors	Sensory evaluation
Aroma	No off odors	Sensory evaluation
Scorched Particles	7.5 to 15 mg (Disc A or B)	ADPI
Antibiotic / Pesticide Residue	Negative	Charm SL3/Gas Chromatography
Microbiological		
Standard Plate Count (SPC)	≤5,000 / gram	SMEDP 6.020
Coliforms	<10 / gram	SMEDP 7.020
Yeast & Mold	≤100 / gram	SMEDP 8.111
Salmonella*	Negative	ANSR/AOAC 2013.14

*Denotes test is only performed per UDA's periodic testing program, not on each lot.

Packaging: 25 kg multiwall kraft bags with polyethylene inner liner or other approved closed container, i.e. "tote bags"

Storage: 24 months under proper storage conditions

SPEC-0012 *Heidi Myers 1/3/18*
 Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Revised: January 3, 2018
 Supersedes: May 18, 2015