



# United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact [sales.interest@udaz.org](mailto:sales.interest@udaz.org) for further information and pricing.

## Lactose Specification - 100 Mesh

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. This Edible Grade 100 Mesh Lactose is manufactured in the USA.

### Chemistry Parameters

Protein	≤ 0.15%
Moisture	≤ 5.50%
Scorched Particles	7.5 to 15 mg
pH	4.5-7.2
Ash	≤ 0.30%
Lactose	≥ 99.0%
Bulk Density	≤ 1.0 g/ml
Antibiotic Residues	Negative

### Analysis

### Method

FT-NIR/AOAC 991.20
AOAC 925.45
ADPI (Disc A or B)
SMEDP 15.022
SMEDP 15.041
Calculation
USP
Charm SL3

### Allergen

Milk (Bovine)

### Regulatory Compliance

CODEX ✓	Gluten Free ✓
GFSI (SQF) ✓	Vegetarian ✓
Halal ✓	Kosher ✓

### Storage

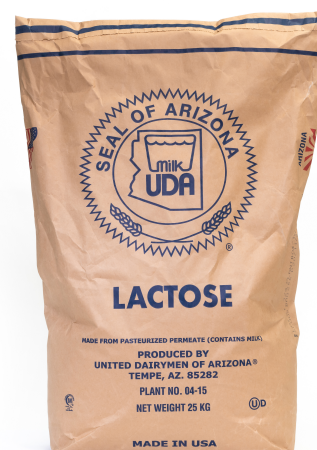
Product should be stored in a cool (≤25°C), dry (≤RH 65%) place protected from foreign odors & other contaminants.

### Shelf Life

Under proper storage conditions, the shelf life of this product is 24 months.

### Packaging (UDA)

25kg (net weight) Multiwall kraft bags with polyethylene inner liner or another approved closed container, palletized on Heat Treated pallets.



### Microbiological Parameters

Standard Plate Count	≤ 2,500 cfu/g	SMEDP 6.020
Coliforms	< 10 cfu/g	SMEDP 7.020
Salmonella	Negative/125g	AOAC 2013.14
Listeria	Negative	AOAC 2013.14
Staphylococcus aureus	Negative	AOAC 2003.08
E. coli	<10 cfu/g	SMEDP 7.074
Yeast & Mold	< 50 cfu/g	SMEDP 8.115

### Nutritional Proximates (per 100g)

Calories	399kcal	Vitamin A	<25.00IU
Protein	0.31g	Vitamin C	<1.00mg
Total Fat	0.03g	Vitamin D	<6IU
Water	0.07g	Calcium	47.33mg
Carbohydrates	99.41g	Iron	0.06mg
Dietary Fiber	0.53g	Sodium	7.44mg
Ash	0.17g	Cholesterol	<1.00mg

### Sensory & Physical Standards

Aroma	No off odors
Color	White
Flavor	No off flavors
Mesh	100

**SPEC - 0012 LHT**  
Reviewed: Dave Kedzierski  
VP of Food Safety & Quality

**Rev.** 02/25/2022  
**SS.** 02/01/2022  
*SS. = Supersedes*



United in Excellence