

# Lactose

## Mesh 40 – 60 / 100 / 200



Food grade lactose is produced by concentrating whey or permeate to saturate the lactose content, and then remove and dry the lactose crystals. Special processes of crystallization, grinding and fractionated sifting, produce different types of lactose. These are classified by their particle size, ranging from superfine to extra coarse. In all of the varieties, the lactose content is more than 99%, with a sulfated ash content of 0.3% maximum, on a dry basis.

### Typical Applications

For bakery, confectionery, snack, frozen desserts, infant formula, baby foods, jams, preserves, sweeteners, meat products, savory mixes, soups, sauces, beer production, among others.

**Typical Shelf Life**      12 months

### Typical Composition

Lactose	≥ 99.0%
Ash	< 0.3%
Moisture	< 5.5%

### Physical Properties

Color	White to pale yellow
Flavor	Slightly sweet

Mesh Size	Refined 40 – 60 Mesh	Medium Grind 100 Mesh	Fine Grind 200 Mesh
Sieve Size (40 mesh % retained)	20.0 ± 10.0	-	-
Sieve Size (60 mesh % retained)	-	21.0 ± 10.0	-
Sieve Size (100 mesh % retained)	-	43.0 ± 20.0	-
Sieve Size (140 mesh % retained)	-	-	15.0 ± 3.0
Sieve Size (200 mesh % retained)	-	62.0 ± 5.0	29.0 ± 4.0

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