

## Hilmar™ 5000 Natural Lactose

Hilmar™ 5000 is an edible grade crystalline alpha monohydrate lactose manufactured using a single crystallization process operated under strict food hygiene standards. Its consistent quality makes it suitable as a wet mix infant formula ingredient and to enhance a variety of food products including soups, sauces, flavorings, confectionery, baked goods and meat products. It is also suitable for high quality animal nutrition products. This coarse grained, unground grade is suited to applications where good product flow is required.

### FEATURES / BENEFITS

- Superior Consistency, Purity and Clarity
- Meets Stringent Color Specifications
- Natural Carbohydrate
- Reduces Sweetness When Replacing Sugar
- Excellent Anti-Caking Aid
- Lowers Water-Activity
- Flow Agent
- Seeding Agent
- Controls Graininess
- Brightens and Preserves Colors
- Browning Agent
- Kosher <sup>®</sup> and Halal Approved
- EU Approved

### APPLICATIONS

- Infant Formula
- Confectionery
- Powdered Mixes
- Savory
- Salad Dressings
- Bakery
- Snacks
- Meat

### PHYSICAL CHARACTERISTICS

Hilmar™ 5000 Natural Lactose is a free flowing, off-white, slightly yellow crystallized powder. A 2% solution is slightly sweet without foreign flavors or odors. It is water-soluble.

Typical Particle Size	Typical %
USS 60# (passing)	65 ± 5

### NUTRITIONAL VALUES

Composition	Specification
Lactose Monohydrate (%)	99.0 min
Free Moisture (%)	0.5 max
Total Protein (%)	0.3 max
Ash (%)	0.3 max
pH	4.5 - 7.0

Microbiology	Specification
APC (cfu/g)	2,500 max
Coliforms (cfu/g)	<10
<i>E. coli</i> (cfu/g)	<10
Salmonella (25g)	Negative
Yeast (cfu/g)	50 max
Mold (cfu/g)	50 max

### PACKAGING

25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner. Forty bags per pallet.

### STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture. Recommended storage is less than 25° C and 75% relative humidity. Store away from aromatic materials.

### RECOMMENDED LABEL

Edible Lactose

### ORDERING INFORMATION

BAG SIZE	PART CODE	FOB
25 kg	300001	Hilmar, CA

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