

## Hilmar™ 5120 IF Refined Edible Lactose 200 mesh

Hilmar™ 5120 IF is a crystalline alpha monohydrate lactose manufactured using a crystallization and purification process. It is produced under, and tested to strict infant formula hygiene standards. This true refined product has consistent quality and purity, which suits its use in dry mix infant care formulations and other mixes where high levels of hygiene security are required. This milled 200 mesh product is ideal for dry blending.

### FEATURES / BENEFITS

- Superior Consistency, Purity and Clarity
- Meets Stringent Color Specifications
- Natural Carbohydrate
- Meets stringent infant formula production and product QA & QC standards
- Suited for dry blending of infant formula formulations
- Non GMO (our products are not manufactured with genetically engineered components)

### APPLICATIONS

- Infant Formula
- Powdered Mixes
- Veterinary Products
- Homeopathic Products
- Bakery and Food Applications
- Pharmaceutical Fermentations

### FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- SEDEX Approved
- Kosher  and Halal Certified
- EU Compliant

### PHYSICAL CHARACTERISTICS

Hilmar™ 5120 IF Refined Edible 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 200# (passing)	80 ± 5

Typical Bulk Density	Typical Range
Poured Density	0.5 - 0.7 g/ml

### NUTRITIONAL VALUES

Composition	Specification	Test Method
Lactose Monohydrate (%)	99.4 min	Calculation
Loss of Drying (%)	0.3 max	USP
Total Protein (%)	0.3 max	AOAC
Residue on ignition (%)	0.3 max	USP
pH	4.0 - 7.0	10% Sol. at 20°C
Scorched Particle (mg/25g)	7.5	SMEDP

Microbiology	Specification	Test Method
APC (cfu/g)	500 max	SMEDP
<i>E. coli</i> (1g)	Negative	ISO
Salmonella (1,500g)	Negative	AOAC
Yeast (cfu/g)	50 max	ISO/IDF
Mold (cfu/g)	50 max	ISO/IDF
<i>E. Sakazakii</i> (30x10g)	Negative	ISO/TS
Enterobacteriaceae (10x10g)	Negative	ISO
Coagulase Positive Staph (25g)	Negative	AOAC
<i>Listeria</i> (25g)	Negative	AOAC

### 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 a relative humidity lower than 75%. Store away from aromatic materials.

### RECOMMENDED LABEL

Refined Lactose

### ORDERING INFORMATION

BAG SIZE	PART CODE	SHIPPING POINT
25 kg	350012	Hilmar, CA
900 kg	350013	Hilmar, CA