

Hilmar™ 5010 Medium Grind Lactose

Hilmar™ 5010 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 an ingredient for wet mix infant formula, milk powder standardization, and for enhancing a variety of food products including soups, sauces, flavorings, confectionery, baked goods and meat products. Hilmar™ 5010 is also suitable for high quality animal nutrition products. This medium grind (100 mesh) grade is recommended for applications for mixing and blending.

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
- Non GMO (our products are not manufactured with genetically engineered components)

APPLICATIONS

- Infant Formula (wet mix)
- Confectionery
- Powdered Mixes
- Soups and Sauces
- Salad Dressings
- Bakery
- Snacks
- Meat

FOOD SAFETY & CERTIFICATION

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

PHYSICAL CHARACTERISTICS

Hilmar™ 5010 Medium Grind 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 100# (passing)	70 ± 5

NUTRITIONAL VALUES

Composition	Specification	Test Method
Lactose Monohydrate (%)	99.0 min	Calculation
Free Moisture (%)	0.3 max	USP
Total Protein (%)	0.3 max	AOAC
Ash (%)	0.3 max	USP
pH	4.5 - 7.0	10% Sol. at 20°C
Scorched Particle (mg/25g)	7.5	SMEDP

Microbiology	Specification	Test Method
APC (cfu/g)	2,500 max	SMEDP
Coliforms (cfu/g)	<10	AOAC
<i>E. coli</i> (cfu/g)	<10	AOAC
Salmonella (750g)	Negative	AOAC
Yeast (cfu/g)	50 max	AOAC
Mold (cfu/g)	50 max	AOAC
Coagulase Positive Staph (cfu/g)	<10	AOAC
Listeria (25g)	Negative	AOAC

PACKAGING

- 25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner.
- 1000 kg poly woven bag with inner polyethylene bag liner

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

Edible Lactose

ORDERING INFORMATION

BAG SIZE	PART CODE	SHIPPING POINT
25 kg	300013	Hilmar, CA
1000 kg	300012	Hilmar, CA