

Hilmar™ 5120 Refined Edible Lactose 200 mesh

Hilmar™ 5120 is a crystalline alpha monohydrate lactose manufactured using a crystallization and purification process operated under strict food hygiene standards. This refined edible lactose has consistent quality and purity, which suits its use in a variety of finished food products. This milled 200 mesh product is ideal for dry blending and uses where a high surface area 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
- Non GMO (our products are not manufactured with genetically engineered components)

APPLICATIONS

- Infant Formula
- Confectionery
- 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 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
Coliforms (1g)	Negative	ISO
<i>E. coli</i> (1g)	Negative	ISO
Salmonella (750g)	Negative	AOAC
Yeast (cfu/g)	50 max	ISO/IDF
Mold (cfu/g)	50 max	ISO/IDF
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. 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	350011	Hilmar, CA