

SPECIFICATION SHEET



Crino® lactose

Product Description

Crino® lactose is produced by crystallizing lactose from fresh sweet dairy whey and drying.

Product Functionality

Crino® lactose can be used as a source of dairy solids in confections, baked goods, and dairy-based products. Crino® lactose can also be used as a standardizing agent, as a carrier for flavors and colors, and as a sweetener.

Version No.

19A-0201

Product Composition

Lactose - 100%

Contains: Milk

Manufacturing Facilities

Weyauwega, WI

Chemical Analysis	Method	Min	Max	Limit
Ash, (%)	AOAC 930,30		< 0,4	
Lactose, (%)	AOAC 986,25	98,0		
Moisture, (%)	AOAC 990,20		< 1,0	
pH, 10% Sol. @ 20C	AOAC 945,27	4,5	7,5	
Protein, (N x 6.38) as is (%)	AOAC 990.03 / 991.20		< 1.0	
Microbiological Analysis	Method	Min	Max	Limit
Aerobic Plate Count, cfu/g	AOAC 966.23 / 990.12		< 5,000	
Coliform, cfu/g	AOAC 966,23 / 991,14 / 996,02 / 2003,01		< 10	
E. coli, cfu/g	AOAC 966.23			Negative/g
Listeria monocytogenes	AOAC 2004,02			Negative/25g
Salmonella sp.	AOAC 2004.03			Negative/375g
Yeast & Mold, cfu/g	AOAC 997,02 / 2014,05 / FDA BAM		50	
Physical Analysis	Method	Min	Max	Limit
Appearance	Visual			Free-flowing; Crystalline
Flavor	Organoleptic			Dairy; Sweet Notes
Odor	Organoleptic			No Off Odors
Powder Color	ADPI			White (0) to Pale Yellow (4)
Scorched Particles, mg/25g	ADPI, Visual		15,0 (Disc B)	
Other				
Certified Origin	USA			
Hala	Yes			
Kosher	Kosher-Dairy			
Non-GMO	Yes			

Packaging

Packaged in Kraft multiwall bags incorporating a polyethylene liner, or polylined supersack, individually closed.

Net wt.: 25 kg Bag; 2,100 lb Tote

Shelf Life & Storage

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life is 2 years from the manufacture date. Shelf life will be enhanced through ideal storage conditions which includes temperatures below 25C, relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.

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