

## Lactose - Wapsie Valley

### Description:

The carbohydrate normally obtained from whey. The production process consists of concentrating whey or permeate, followed by cooling to induce crystal formation. The crystalline material is then separated and dried to form a powder.

### Chemical & Physical Analysis:

	<u>Typical</u>	<u>Guaranteed</u>
*Lactose	99.6%	> 98.0%
Total Moisture, (calc.%)	5.2%	< 6.0%
Free Moisture	0.2% - 0.5%	< 1.0%
Oven Ash	0.2%	≤0.5%
*Sulfated Ash	0.2%	≤0.3%
*pH	6.6	4.5 - 7.5
Scorched Particle	Disc A (7.5 mg)	Disc B (15 mg)
*Potein	0.2%	≤0.3%
Color	White to Pale Yellow	
Flavor/Aroma	Free from off flavors/aromas	
*Results, if on CoA, are typical and not tested every lot		

### Microbiological Analysis:

	<u>Typical</u>	<u>Guaranteed</u>
Standard Plate Count	1,000 cfu/g	< 50,000 cfu/g
Coliforms	< 100 cfu/g	< 500 cfu/g
Salmonella	Negative	Negative
E. coli	<10	<10
Mold	No visible mold at time of delivery unless a prior agreement has been made	



**Mesh Size:**

	<u>Typical</u>	<u>Guaranteed</u>
1. Underground	100% passing - 20 mesh	100% passing – 20 mesh

**Allergens:**

Contains milk

**Package formats:**

2000lb totes bags w/ 1.8 mm metallocene liner

**Shelf Life:**

Manufactured by Wapsie Valley Creamery, Inc., Independence, IA 50644

**Shelf Life:**

No shelf life guarantee is made or implied by Wapsie Valley Creamery, Inc.