




Hilmar™ 5020 Fine Grind Lactose

Hilmar™ 5020 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 a wet mix infant formula ingredient and to enhance a variety of food products including soups, sauces, flavorings, confectionery, baked goods and meat products. It is also suitable for high quality animal nutrition products. This milled fine grind product is particularly suited for blending and mixing.

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
- Kosher  and Halal Approved
- EU Approved

APPLICATIONS

- Infant Formula
- Confectionery
- Powdered Mixes
- Savory
- Salad Dressings
- Bakery
- Snacks
- Meat

PHYSICAL CHARACTERISTICS

Hilmar™ 5020 Fine 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 200# (passing)	80 ± 5

NUTRITIONAL VALUES

Composition	Specification
Lactose Monohydrate (%)	99.0 min
Free Moisture (%)	0.5 max
Total Protein (%)	0.3 max
Ash (%)	0.3 max
pH	4.5 - 7.0

Microbiology	Specification
APC (cfu/g)	2,500 max
Coliforms (cfu/g)	<10
<i>E. coli</i> (cfu/g)	<10
Salmonella (25g)	Negative
Yeast (cfu/g)	50 max
Mold (cfu/g)	50 max

PACKAGING

- 25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner. Forty bags per pallet.
- 900 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 75% relative humidity. Store away from aromatic materials.

RECOMMENDED LABEL

Edible Lactose

ORDERING INFORMATION

BAG SIZE	PART CODE	FOB
25 kg	300002	Hilmar, CA
900 kg	300006	Hilmar, CA

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Hilmar Ingredients is a division of Hilmar Cheese Company
Product of USA

We deliver the promise of dairy.

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