



Hilmar™ 5120 Refined Edible Lactose 200 mesh

Hilmar™ 5120 is a crystalline alpha monohydrate lactose manufactured using a double crystallization process operated under strict food hygiene standards. This true refined product has consistent quality and purity, which suits its use in dry mix infant care formulations and 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
- Kosher ^U and Halal Approved
- EU Approved

APPLICATIONS

- Infant Formula
- Confectionery
- Powdered Mixes
- Veterinary Products
- Homeopathic Products
- Bakery and Food Applications
- Pharmaceutical Fermentations

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
Lactose Monohydrate (%)	99.4 min
Loss on Drying (%)	0.5 max
Total Protein (%)	0.3 max
Residue on Ignition (%)	0.3 max
pH	4.0 - 7.0

Microbiology	Specification
APC (cfu/g)	500 max
Coliforms (cfu/g)	Negative
<i>E. coli</i> (cfu/g)	Negative
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.

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

Refined Lactose

ORDERING INFORMATION

BAG SIZE	PART CODE	FOB
25 kg	350011	Hilmar, CA

This information is presented for consideration in the belief that it is accurate and reliable, however, no warranty, either expressed or implied, is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees, expressed or implied, nor as a condition of sale.

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

9001 N. Lander Avenue
 P.O. Box 910
 Hilmar, CA 95324 USA
 Toll free: 888.300.4465
 Main: 209.667.6076
 Fax: 209.656.1184
www.hilmaringredients.com

We deliver the promise of dairy.