




Hilmar™ 5100 Refined Edible Natural Lactose

Hilmar™ 5100 is a coarse 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 a variety of finished food products where good flow is required.

FEATURES / BENEFITS

- Superior Consistency, Purity and Clarity
- Natural Carbohydrate
- Reduces Sweetness When Replacing Sugar
- Lowers Water-Activity
- Flow Agent
- Kosher  and Halal Approved
- EU Approved

APPLICATIONS

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

PHYSICAL CHARACTERISTICS

Hilmar™ 5100 Refined Edible Natural 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 60# (passing)	65 ± 5

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	350008	Hilmar, CA

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

We deliver the promise of dairy.

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