




Hilmar™ 5000 Natural Lactose

Hilmar™ 5000 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 coarse grained, unground grade is suited to applications where good product flow 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  and Halal Approved
- EU Approved

APPLICATIONS

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

PHYSICAL CHARACTERISTICS

Hilmar™ 5000 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 (%)	99.0 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.

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	300001	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

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