



GOAT LACTOSE

Product Description	Goat Lactose Monohydrate
Origin	EU
Customs info	HS code: 1702.11.00

INGREDIENTS

Goat lactose monohydrate

ORGANOLEPTIC PROPERTIES

Color / Appearance	white powder
Flavor	sweet, no off-flavors

PHYSICAL & CHEMICAL PROPERTIES

	<i>Value</i>		<i>Method</i>
Protein	max. 0.5	g / 100g	FIL/IDF 20B/1993
Lactose	min. 99% in DM		Internal method
Ash	max. 0.3	g / 100g	VDLUFA C 10.2
Moisture	max. 1.0	g / 100g	VDLUFA C 35.6
Scorched particles	disc A		ADPI 916
pH value	4.0 - 7.0		VDLUFA C 8.2
Antibiotics	not detected in raw milk		Charm MRL Test

MICROBIOLOGICAL

	<i>Sensitivity (cfu/g)</i>	<i>Limit (cfu/g)</i>	<i>Method</i>
Aerobic mesophilic microorganisms	≤ 100	≤ 10,000	ISO 4833
Coliforms	≤ 10	≤ 100	ISO 4831
Salmonella	absent/125 g	absent/125 g	ISO 6579
coag. pos. Staph.	≤ 10	≤ 100	ISO 6888
<i>L. monocytogenes</i>	absent/25 g	absent/25 g	ISO 11290

NUTRITIONAL INFORMATION (per 100g)

Typical values in goat lactose, for informational purposes.

	<i>Typical</i>		
Energy	400	kcal	
Protein	0.2	g	(N x 6,25)
Total Fat	< 0.1	g	
Saturated fat	0	g	
Carbohydrates	99	g	
Dietary fiber	0	g	
Soluble fiber	0	g	
Total sugars	99	g	
Added sugar	0	g	
Salt	< 0.1	g	

ALLERGENS

Cereals including gluten	<i>absent</i>	Lupin	<i>absent</i>
Crustaceans	<i>absent</i>	Molluscs	<i>absent</i>
Egg	<i>absent</i>	Lactose	present
Fish	<i>absent</i>	Cocoa	<i>absent</i>
Peanuts	<i>absent</i>	Glutamate	<i>absent</i>
Soy	<i>absent</i>	Chicken meat	<i>absent</i>
Milk	present	Coriander	<i>absent</i>
Nuts	<i>absent</i>	Corn / Maize	<i>absent</i>
Celery	<i>absent</i>	Legumes	<i>absent</i>
Mustard	<i>absent</i>	Beef	<i>absent</i>
Sesame	<i>absent</i>	Pork	<i>absent</i>
Sulphur dioxide and sulphites	<i>absent</i>	Carrot	<i>absent</i>

SUITABLE IN CATEGORY

Vegan (no ingredients from animal origin)	No
Kosher Certificate	No
Halal Certificate	Yes
Organic Certificate	No

GMO

No GMO's present, no gmo-labelling required (EC 1829/2003 and 1830/2003).

PACKAGING

25 kg net weight each, poly-lined, multi-wall paper bags.

1000 kg big bag on disposable or EUR pallet.

STORAGE CONDITIONS

Product should be stored at cool (around 15 – 25 °C) and dry conditions (65% relative humidity).

Do not expose to direct sunlight or strong odors.

SHELF LIFE

24 months from date of production when sealed and stored under the indicated conditions.