

GOAT LACTOSE

Product Description (EU legislation)	Goat Lactose
Origin	EU
Customs info	HS Code 1702.11.00

INGREDIENTS

Goat Lactose Monohydrate

ORGANOLEPTIC PROPERTIES

Color / Appearance	Yellowish powder
Flavor	Slightly sweet, no off-flavors

PHYSICAL & CHEMICAL PROPERTIES

	<i>Value</i>	<i>Method</i>
Protein (N x 6.38)	≤ 0.5 %	VDLUFA C 30.2
Lactose	≥ 99 %	Internal method (polarimeter)
Ash	≤ 0.3 %	VDLUFA C 10.2
Moisture	≤ 1.0 %	VDLUFA C 35.6 (87°C / 6h)
Scorched particles	Disc A	ADPI 916
pH Value	4.0 - 7.0	VDLUFA C 8.2
Antibiotics	Negative in raw milk	Charm MRLTest

MICROBIOLOGICAL

	<i>Value</i>	<i>Method</i>
Total plate count	≤ 5000 CFU / g	ISO 4833
Yeast and Moulds	≤ 50 CFU / g	ISO 21527
Enterobacteriaceae	≤ 10 CFU / g	ISO 21528
Salmonella	Negative / 125 g	ISO 6579
Coag. pos. Staph.	≤ 10 CFU / g	ISO 6888
L. monocytogenes	Negative / 125 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		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
Gluten-free	Yes

GMO

The products and its ingredients do not consist of GMO. Labelling according to EU reg. 1829/2003 and 1830/2003 is not required.

PACKAGING

Multilayer paper bag with PE inliner, net weight 20 - 25 kg per bag or big bag (1000 kg).

STORAGE CONDITIONS

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

Do not expose to direct sunlight or strong odours.

SHELF LIFE

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