

Hilmar 5010 Medium Grind Lactose

Hilmar 5010 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 an ingredient for wet mix infant formula, milk powder standardization and for enhancing a variety of food products including soups, sauces, flavorings, confectionery, baked goods and meat products. Hilmar 5010 is also suitable for high quality animal nutrition products. This medium grind (100 mesh) grade is recommended for applications for mixing and blending.

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
- Non-GMO (our products are not manufactured with genetically engineered components)

APPLICATIONS

- Infant Formula (wet mix)
- Confectionery
- Powdered Mixes
- Soups and Sauces
- Salad Dressings
- Bakery
- Snacks
- Meat

FOOD SAFETY & CERTIFICATION

- Produced in a GFSI-Certified Facility
- SEDEX Registered
- Kosher  and Halal Certified
- EU Compliant
- FDA Registered
- Made with milk from cows not treated with rBST*
- Made in the USA

NUTRITIONAL VALUES

Composition	Specification	Test Method
Lactose Monohydrate (%)	99.0 min	Calculation
Free Moisture (%)	0.3 max	USP
Total Protein (%)	0.3 max	AOAC
Ash (%)	0.3 max	USP
pH	4.5 - 7.0	10% Sol. at 20°C
Scorched Particle (mg/25g)	7.5	SMEDP

Microbiology	Specification	Test Method
APC (CFU/g)	2,500 max	SMEDP
Coliforms (CFU/g)	<10	AOAC
<i>E. Coli</i> (CFU/g)	<10	AOAC
Salmonella (750g)	Negative	AOAC
Yeast (CFU/g)	50 max	AOAC
Mold (CFU/g)	50 max	AOAC
Coagulase Positive Staph (CFU/g)	<10	AOAC
Listeria (25g)	Negative	AOAC

Other Nutritional Information	Typical Values
Total Calories (kcal/100g)	399
Total Carbohydrate (g/100g)	99.6
Total Sugar (g/100g)	99.6
Includes Added Sugars (g/100g)	0
Sodium (mg/100g)	15
Saturated Fatty Acid (g/100g)	<0.02

*No significant difference has been shown between milk derived from rBST-treated and non-rBST-treated cows.



PHYSICAL CHARACTERISTICS

Hilmar 5010 Medium Grind 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 100# (passing)	75 ± 10

PACKAGING

25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner.

1000 kg poly woven bag with inner polyethylene bag liner.

STORAGE / SHELF LIFE

Shelf life is two years from the date of manufacture. Recommended storage is between 10-25°C and a relative humidity lower than 75%. Store away from aromatic materials.

RECOMMENDED LABEL

Edible Lactose (milk)

ORDERING INFORMATION

BAG SIZE	PART CODE	SHIPPING POINT
25 kg	300013	Hilmar, CA USA
1000 kg	300012	Hilmar, CA USA

Disclaimer: This product has not been manufactured to control or eliminate Cronobacter spp. It should not be used in applications where Cronobacter spp. is identified as a hazard requiring a preventive control, without the application of an appropriate, validated kill step.

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