

Hilmar 5020 Fine Grind Lactose

Hilmar 5020 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 and for enhancing a variety of food products including soups, sauces, flavorings, confectionery, baked goods and meat products. Hilmar 5020 is also suitable for high quality animal nutrition products. This milled fine grind product is particularly suited for blending and mixing.

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
- Savory
- 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 not treated with rBST*
- Made in the USA

PHYSICAL CHARACTERISTICS

Hilmar 5020 Fine 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 200# (passing)	75 ± 10

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

PACKAGING

25 kg heat-sealed, multi-wall kraft bag with inner polyethylene bag liner. Forty bags per pallet.

900 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

ORDERING INFORMATION

BAG SIZE	PART CODE	SHIPPING POINT
25 kg	300002	Hilmar, CA USA
900 kg	300006	Hilmar, CA USA

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