
LĒ-PRO® LAC 46660 / 100000406

CUSTOMER INFORMATION SHEET

TC Jacoby

Product Definition

Lactose – 100 Mesh. Kosher and Halal approved.

Product Applications

LĒ-Pro Lac 46660 is used as the carbohydrate in infant food products. The small particle size incorporates easily into chocolate confections to reduce sweetness by replacing sugar. It is a component in food products such as baking and prepared mixes. LĒ-Pro Lac 46660 can also be used for flavor, color and consistency in other foods.

Chemical Analysis

	<u>Specification</u>	<u>Methodology</u>
pH	4.5 - 7.0	Combination electrode
Moisture (total moisture)	5.2% max.	Atmospheric Oven 302° F (150° C)
Sulfated Ash	0.30% max.	Residue on Ignition
Scorch Particles	Disc A (7.5 mg/25g)	ADPI

Microbiological Standards

	<u>Specification</u>	<u>Methodology</u>
Total Aerobic Count	2,500/g max.	FDA-BAM/AOAC
Salmonella	Negative/375g	FDA-BAM/AOAC
Coliform	<10/g	FDA-BAM/AOAC
Yeast and Mold	<=10/g	FDA-BAM/AOAC

Nutritional Information*

(Mean/100g)

Calories.....	379.59	Sugars (%).....	94.59
Calories from fat.....	0.00	Protein (g)	0.16
Total Fat (g).....	0.07	Sodium (mg)5.89
Saturated Fat (%).....	0.00	Calcium (mg)11.32
Trans Fatty Acids (g).....	0.00	Iron (mg).....	0.00
Cholesterol (mg).....	<1.00	Vitamin D (IU).....	<40
Total Carbohydrate (g)	94.59	Potassium (mg)	19.44
Fiber.....	0.00	Added Sugars.....	0.00

*Nutritional results, although based on limited testing, fall within the expected manufacturing ranges.

Ingredient Statement

Lactose (milk)

Physical Characteristics

Appearance: White powder
Flavor and Odor: Clean sweet flavor; no foreign flavor or odor.

Packaging and Storage

Packaged in 25 kg bags. Product is recommended to be stored at no more than 80° F (27° C) and relative humidity under 75%. Also available in bulk. Shelf life is 730 Days

