

|                            |  |
|----------------------------|--|
| <b>Name of product</b>     | Lactose  |
| <b>Product description</b> | Edible lactose (a monohydrate), 200 mesh size. Lactose is obtained by whey concentration then directed crystallization, separation and finally drying. |

| <b>Chemical Characteristics*</b>                         |                       |                    |
|--|-----------------------|--------------------|
| <b>Chemical tests</b>                                    | <b>Specifications</b> | <b>Test Method</b> |
| Lactose (a monohydrate)                                  | ≥99                   | IST 173057512-17   |
| Free Moisture, %   | ≤0,5                  | IST 173057512-17   |
| Protein, %   | ≤0,5                  | LST EN ISO 8968-2  |
| Ash  | ≤0,5                  | IST 173057512-17   |
| Level of cleanliness, quantity of burnt milk, sugar, mg: |                       | IST 173057512-17   |
| A  | 0,05                  |                    |
| B  | 0,1                   |                    |
| C  | 0,2                   |                    |
| D  | 0,5                   |                    |
| pH   |                       | IST 173057512-17   |

Values of metals, Aflatoxins, pesticides, and other chemical tests, radionuclids are in accordance with legal requirements (Commission Regulation (EC) No 1881/2006, 396/2005, 1259/2011, 616/2000 and subsequent changes)

| <b>Microbiological characteristics*</b> |                             |                                 |
|---|-----------------------------|---------------------------------|
| <b>Microbiological tests</b>            | <b>Specification</b>        | <b>Test Method</b>              |
| TVC cfu/g                               | ≤1000                       | LST EN ISO 4833                 |
| Coliforms, g                            | ≤10                         | LST ISO 4832                    |
| Yeasts/ Moulds, cfu/g                   | ≤10/g                       | LST ISO 6611                    |
| E.coli                                  | Negative in 1gr or<br>≤10/g | LST ISO 7251<br>LST ISO 16649-2 |
| Listeria monocytogenes                  | Negative in 25g             | LST EN ISO 11290-1              |
| Salmonella                              | Negative in 25g             | LST EN ISO 6579                 |
| Enterobacteriaceae, cfu/g               | ≤10                         | LST ISO 21528-1                 |
| Coagulase-Positive Staphylococcus, g    | ≤10                         | LST EN ISO 6888-1               |

\*in accordance with Commission Regulation (EC) No 1441/2007 on microbiological criteria for foodstuffs

| <b>Sensory description</b> |  |
|----------------------------|--|
| Colour                     | Light yellow   |
| Body & Texture             | Free-flowing, fine crystallized powder                                     |
| Aroma & Taste              | Common for milk sugar, slightly sweet. Without additional flavor and smell |

**Ingredients**

Lactose

**Packaging\***

Multi-layer paper bags with p.e. inner bag of 25kg net weight. Bags on pallets wrapped with plastic film.

\*in accordance with Commission Regulation (EC) 10/2011, 1935/2004, 2002/72 (the packaging material which is direct with the product)

**Temperature at transport and storage**

Temperature  $\leq 30^{\circ}\text{C}$ , in a dry environment

**Shelf life**

24 months from the date of production

**Nutrition Value /100g**

|                     |                   |
|---------------------|-------------------|
| Energy              | 398 kcal/1692 kj  |
| Protein             | 0,5g              |
| Total Carbohydrates | $\geq 99\text{g}$ |
| Total Fat           | 0g                |

**Traceability**

Information on label Lot No: XX.XX.XX.XXX (day-month-year-Lot No)

**Information on label**

Company name & address, Product name; Weight net, Gross Weight, Packing date, Lot No, Expiration date; Storage temperature; Plant Identification Nummer.

**Consumption**

Lactose is used in the production of other food products

**Allergen information (referring to 2003/89/EC)**

Product contains the following allergens: Milk and products thereof

**GMO status: (referring to 1829/2003 and 1830/2003):**

Product is made without using genetic procedures and does not contain any GMO.

**Sertification**

FSSC 22000, ISO 9001, ISO 14001