


## Hilmar™ 5120 Refined Edible Lactose 200 mesh

Hilmar™ 5120 is a crystalline alpha monohydrate lactose manufactured using a double crystallization process operated under strict food hygiene standards. This true refined product has consistent quality and purity, which suits its use in dry mix infant care formulations and a variety of finished food products. This milled 200 mesh product is ideal for dry blending and uses where a high surface area is required.

### 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
- Kosher  and Halal Approved
- EU Approved

### APPLICATIONS

- Infant Formula
- Confectionery
- Powdered Mixes
- Veterinary Products
- Homeopathic Products
- Bakery and Food Applications
- Pharmaceutical Fermentations

### PHYSICAL CHARACTERISTICS

Hilmar™ 5120 Refined Edible 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)    | 80 ± 5    |

| Typical Bulk Density | Typical Range  |
|----------------------|----------------|
| Poured Density       | 0.5 – 0.7 g/ml |

### NUTRITIONAL VALUES

| Composition             | Specification |
|-------------------------|---------------|
| Lactose Monohydrate (%) | 99.4 min      |
| Loss on Drying (%)      | 0.5 max       |
| Total Protein (%)       | 0.3 max       |
| Residue on Ignition (%) | 0.3 max       |
| pH                      | 4.0 - 7.0     |

| Microbiology           | Specification |
|------------------------|---------------|
| APC (cfu/g)            | 500 max       |
| Coliforms (cfu/g)      | Negative      |
| <i>E. coli</i> (cfu/g) | Negative      |
| Salmonella (25g)       | Negative      |
| Yeast (cfu/g)          | 50 max        |
| Mold (cfu/g)           | 50 max        |

### PACKAGING

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

### STORAGE / SHELF LIFE

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

### RECOMMENDED LABEL

Refined Lactose

### ORDERING INFORMATION

| BAG SIZE | PART CODE | FOB        |
|----------|-----------|------------|
| 25 kg    | 350011    | Hilmar, CA |

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