



## Crino<sup>®</sup> refined edible lactose 200 mesh

### Product Description

Crino<sup>®</sup> refined edible lactose 200 mesh is produced by crystallizing lactose from fresh sweet dairy whey, drying, and then milling into a finer powder.

### Product Functionality

Crino<sup>®</sup> refined edible lactose 200 mesh can be used as a source of dairy solids in confections, baked goods and dairy-based products. Crino<sup>®</sup> refined edible lactose 200 mesh can also be used as a standardizing agent, as a carrier for flavors and colors, and as a sweetener.

**Version No.** 22B-0920

### Product Composition

Lactose - 100%  
Contains: Milk

### Manufacturing Facilities

Le Sueur, MN

Chemical Analysis	Method	Min	Max	Limit
Free Moisture, (%)	USP <921>		0.5	
Lactose, (%)	AOAC 986.25	99.0		
pH, 10% Sol. @ 20C	AOAC 945.27	4.5	7.5	
Sulfated Ash, (%)	AOAC 900.02		0.3	
Microbiological Analysis	Method	Min	Max	Limit
Aerobic Plate Count, cfu/g	AOAC 966.23 / 990.12		< 10,000	
Coliform, cfu/g	AOAC 966.23 / 991.14 / 996.02 / 2003.01		< 10	
E. coli, cfu/g	AOAC 966.23 / 991.14			Negative/g
Listeria monocytogenes	AOAC RI 121402			Negative/25g
Salmonella sp.	AOAC 2013.02			Negative/375g
Staph aureus (Coag. Pos.), cfu/g	AOAC 966.23 / 987.09 / 2003.08		< 10	
Yeast & Mold, cfu/g	AOAC 997.02 / 2014.05 / FDA BAM		50	
Physical Analysis	Method	Min	Max	Limit
Appearance	Visual			Free-flowing; Homogeneous
Flavor	Organoleptic			Dairy; Sweet Notes
Granulation (-200 mesh), (%)	USP <786>	70.0		
Odor	Organoleptic			No Off Odors
Powder Color	ADPI			White (0) to Pale Yellow (4)
Scorched Particles, mg/25g	ADPI, Visual		7.5 (Disc A)	
Other				
Certified Origin	USA			
Halal	Yes			
Kosher	Kosher-Dairy			
Non-GMO	Yes			

### Packaging

Packaged in Kraft multiwall bags incorporating a polyethylene liner, or polylined supersack, individually closed.

Net wt.: 25 kg Bag; 850 kg Tote; 1,000 kg Tote

### Shelf Life & Storage

Dried dairy products can absorb odors and moisture. Therefore, adequate protection is essential. Shelf life is 3 years from the manufacture date. Shelf life will be enhanced through ideal storage conditions which includes temperatures below 25C, relative humidity below 65%, and an odor free environment. Avoid less than ideal storage conditions.