

Name of the food (generic name):

Milk sugar (lactose)

Material description/Instructions for use

MEGGLETOSE B 200 is a food grade quality milk sugar, the natural occurring disaccharide of milk. The product is present in the form of lactose monohydrate and is characterised as white powder with its typical odour and a slightly sweetish taste.

MEGGLETOSE B 200 is gained from whey and refining takes place at approx. 97 °C (206 °F) for at least 30 minutes.

The product is finely ground and offers an excellent free flowing property in the further processing.

MEGGLETOSE B 200 is applicable:

- for bakery, confectionary and chocolate industry,
- for dairy products,
- for convenience food applications like soups, sauces, meats and desserts,
- for spices and flavourings,
- as an ingredient in the production of infant formulae and follow-on formulae (wet blend).

Please refer to the MEGGLE MATERIAL INFORMATION regarding weight, dimensions, storage and transport conditions.

Ingredients/Labelling

in accordance with the relevant legal requirements of the EU and Germany in the currently valid version Milk sugar (lactose).

Sensorial Properties

Parameter	Method	Description/Limit
Appearance		white
Structure		powder
Odour		typical

Note: The listed parameters are part of the Certificate of Analysis.

Chemical-physical Properties

Parameter	Method	Limit
Water	Ph. Eur. 2.5.12/Karl Fischer	4.5 - 5.5 %
Loss on drying	USP-NF <731>/2 h 80 °C ± 2 °C	max 0.5 %
Protein	ISO 8968-3/Kjeldahl F = 6.38	max 0.2 %
Sulfated ash	Ph. Eur. 2.4.14/600 °C ± 50 °C	max 0.1 %
Lactose Monohydrate	Calculated	min 99 %
pH	Solution 1:10 (10 % solution)	4.0 - 6.5

Appearance of solution	10 g + 90 ml	The solution is clear, colourless or nearly colourless
Particle size distribution < 32 µm	Ph. Eur. 2.9.38/Air-entrainment method (airjet sieving); 10 g; + 0.1 g Al ₂ O ₃ ; p = 1500 - 2500 Pa; 2 min	45 - 75 %
Particle size distribution < 100 µm	Ph. Eur. 2.9.38/Air-entrainment method (airjet sieving); 10 g; + 0.1 g Al ₂ O ₃ ; p = 1500 - 2500 Pa; 2 min	min 90 %

Note: The listed parameters are part of the Certificate of Analysis.

Microbiological Properties

Parameter	Method	Limit
Yeasts	ISO 6611/§ 64 LFGB L 01.00-37	max 10 /g
Moulds	ISO 6611/§ 64 LFGB L 01.00-37	max 10 /g
Enterobacteriaceae	ISO 21528	0 /g
<i>Salmonella</i> spp.	ISO 6579/§ 64 LFGB L 00.00-20	negative /750 g

Note: The listed parameters are part of the Certificate of Analysis.

Nutritional Information per 100 g

in accordance with the relevant legal requirements of the EU in the currently valid version

Energy (kJ)	1617 kJ	Carbohydrate	95 g
Energy (kcal)	380 kcal	- of which sugars	95 g
Fat	0 g	- of which polyols	0 g
- of which saturates	0 g	- of which starch	0 g
- of which mono-unsaturates	0 g	Fibre	0 g
- of which polyunsaturates	0 g	Protein	0.1 g
- of which trans fatty acids	0 g	Salt*	0 g
- of which cholesterol	0 mg	Alcohol (ethanol)	0 g
		Organic acids	0 g

*Sodium x 2.5 (calculation based on all added sodium compounds and natural occurring sodium of other ingredients if applicable)

Allergens

based on ingredients used in production process which are declared in the list of ingredients according to the relevant legal requirements of the EU in the currently valid version and the Netherlands Levensmiddelendatabank (former ALBA, as of September 2017)

Cereals containing gluten*	no	Celery*	no	Chicken meat*	no
Crustaceans*	no	Mustard*	no	Coriander*	no
Eggs*	no	Sesame seeds*	no	Corn/ maize*	no
Fish*	no	SO ₂ and sulphites >10 ppm in terms of the total SO ₂	no	Legumes*	no
Peanuts*	no	Lupin*	no	Beef*	no
Soybeans*	no	Molluscs*	no	Pork*	no
Milk (including lactose)*	yes	Cocoa*	no	Carrot*	no
Nuts*	no	Glutamate (E 620 - E 625)	no		

*and products thereof

Genetically modified organisms (GMO)/Suitability for specific diets

in accordance with the relevant legal requirements of the EU in the currently valid version

GMO labelling requirement according to EU legislation for the Material	no
The Material consists of GMO	no
The Material contains GMO	no
The Material is produced from GMO	no
The Ingredients of the Material are produced from GMO	no
The Material is suitable for people with celiac disease ("gluten-free", max. 20 ppm gluten)	yes
The Material is suitable for a vegetarian diet (definition according to the European Vegetarian Union, i.a. no animal rennet allowed)	yes
The Material is suitable for a vegan diet	no

Compliance

- The Material and its production conform to the relevant legal requirements of the EU and Germany (Germany as far as applicable) for food in the currently valid version. The necessary authorizations for production purposes are being maintained.

Hygiene/HACCP: The production, storage and transport of the Material conform to the relevant legal hygiene requirements of the EU and Germany (Germany as far as applicable) in the currently valid version. An HACCP system is installed.

Residues and contaminants: The Material conforms to the relevant legal requirements of the EU and Germany

(Germany as far as applicable) regarding residues and contaminants in the currently valid version. A system for verification is installed. The Material and its ingredients have not been treated with ionizing radiation and/or ethylene oxide.

Traceability: Traceability conforms to the relevant legal requirements of the EU and Germany (Germany as far as applicable) in the currently valid version.

GMO: According to the relevant legal requirements of the EU and Germany (Germany as far as applicable) in the currently valid version the Material does not have to be labelled regarding GMO. The Material is not a genetically modified organism (GMO). It does not contain GMO and does

not consist of GMO. It is not produced from GMO and does not contain ingredients produced from GMO.

Novel Food: The Material and its ingredients are not Novel Food.

Nano: The Material and its ingredients have not to be labelled "nano".

Packaging: The primary packaging material conforms to the relevant legal requirements of the EU and Germany

(Germany as far as applicable) for food contact materials in the currently valid version. Declarations of compliance are available. In case of delivery without packaging material the conveyances comply with the requirements of Regulation (EC) No 852/2004 Annex II Chapter IV (Transport).

- Halal: The Material is Halal certified.
- Kosher: The Material is Kosher certified.

Note

The specified data apply when Material is properly stored according to the MEGGLE MATERIAL INFORMATION.

The information is confidential. Compliance with legislation or requirements other than of the EU and Germany is within the responsibility of the customer. The information contained herein is reliable to the best of our knowledge and belief.

This specification was electronically released.