

SureStart™ REFINED EDIBLE LACTOSE

200 mesh for Dry Blended and Wet Processed Paediatric Applications

UNRESTRICTED

SureStart™ Refined Edible Lactose monohydrate is a crystalline dairy product obtained from cheese or protein permeates. The product has been processed through a double crystallising process to achieve high levels of purity. It can be milled or sieved into a number of mesh grades.

FEATURES

- Specific mesh analysis
- White Powder
- Clear Liquid
- Low ash levels (Typical 0.1%)

SUGGESTED USES

- Suitable for dry blending into paediatric applications for infants and young children.
- Suitable for wet processing into paediatric applications for infants and young children (with further heat treatment)

CERTIFICATION

- Halal

ORIGIN

Product of New Zealand

**NUTRITIONAL INFORMATION****TYPICAL**
(per 100g of product)

Energy (kJ)	1705
Protein (N x 6.38) (g)	<0.1
Loss on drying (g)	<0.1
Fat (g)	0
Carbohydrate (g)	99.8
Sodium (mg)	<3.0
Calcium (mg)	<0.03

INGREDIENTS (ALLERGENS IN BOLD)**Cows' milk**

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

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VERSION: 02.0118

UNRESTRICTED**PACKAGING**

Multi-wall bag with a paper outer and an inner plastic liner. No staples or metal fasteners are used.

- Net Weight 25.0 kg
- Gross Weight 25.4 kg
- Bag Dimension 75.5 x 50.5 x 13 (cm)

**STORAGE AND HANDLING**

Refined Edible Lactose should be kept in a cool, dry, ventilated place. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Packages should not be in direct contact with walls or floors. Stocks should be used in rotation preferably within 24 months of manufacture.



Store in a cool, dry place



Handle with care



Keep away from odours

TRUSTED QUALITY

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with ISO22000 certification.

COMPLIANCE

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in multi-wall bags with three layers of protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

HOW TO BUY:

For further information or to purchase NZMP SureStart™ REFINED EDIBLE LACTOSE, please contact your NZMP Account Manager.

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CHEMICAL

	UNITS	MIN	MAX	REFERENCE METHOD
Lactose	%m/m	99.5		By difference
Ash	%m/m		0.3	USP 281
Loss on drying	%m/m		0.2	USP 731
Total Moisture	%m/m	4.0	5.5	USP 921
Titratable Acidity	ml/6g		0.5	Fonterra

MICROBIOLOGICAL

	UNITS	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		500	ISO 4833-1
Coliforms	/g		Not Detected	ISO 11866-1
Escherichia coli	/g		Not Detected	ISO 11866-1
Bacillus cereus	cfu/g		20	ISO 7932
Yeast and Mould	cfu/g		10	ISO 6611
Sulphite Reducing Clostridia	cfu/g		50	Fonterra
Coagulase Positive Staphylococci.	/g		Not Detected	ISO 6888-3
Cronobacter sakazakii	/300g		Not Detected	ISO 22964
Listeria	/125g		Not Detected	ISO 11290-1
Salmonella	/750g		Not Detected	ISO 6579

PHYSICAL

	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Sediment	/100g			A	ADPI
Colour	Typical/Atypical		Typical		Fonterra
Passing 80 Mesh Screen (180µm)	%	99			
Passing 200 Mesh Screen (75µm)	%	81			
Passing 325 Mesh Screen (45µm)	%	59			
Poured Bulk Density (kg/l)	kg/l	0.56			



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PRODUCT SPECIFICATION

PB.1561

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SENSORY

	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis