



PRODUCT NAME:LACTOSE
PRODUCT CODE:LACT25
COMMODITY CODE:17021100
COUNTRY OF ORIGIN:UNITED KINGDOM
PACKAGING: 25 KG

TECHNICAL INFORMATION SHEET

LACTOSE - SWEETENER

Description

LACTOSE is a non fermentable sweetener which is used in finished beer to give a faintly milky sweetness to stouts and dark beers.

Benefits

- Provides a milky, creamy, vanilla-like flavour and a soft mouth feel to the beer
- Suitable for making stouts and dark beers
- Doesn't effect the colour of the Beer

Principle

LACTOSE is an off-white solid sugar or syrup that adds no colour to beers. It is also unfermentable by most brewing yeasts and is added by traditionalist trying to emulate milk stouts. Most brewing yeasts are unable to ferment lactose so when added as a priming sugar, it can only contribute this sweetness.

Application and Rates of use

LACTOSE is used as a priming sugar and the dosage rates are in the range of 1 to 2 kg per hectolitre of finished beer. The rates can be found by dosing small amounts and tasting the beer, stopping when the desired profile is reached.

Guidelines for use

- Check that the product is within its shelf life before use
- Read the Material Safety Data Sheet prior to use

Specification

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|------------------------|---|
| COMPOSITION | Refined lactose (monohydrate) pharmaceutical grade conforms to USP/NF,EP,JP |
| APPEARANCE | Refined white powder, clear and nearly colourless when in solution |
| Mesh Size | 200 mesh |
| Assay | 98.00%-100.5% |
| Loss on drying | 0.5% max |
| Sulphated Ash | ≤0.3% |
| Lead | ≤0.5 ppm |
| Total Heavy Metals | ≤0.5 ppm |
| Arsenic | ≤0.5 ppm |
| pH | 4.7 - 5.5 |
| MICROBIOLOGICAL | |
| Total plate count | Max 100 /g |
| Yeasts | Max 10 /g |
| Moulds | Max 10 /g |
| Salmonella | Not detected in 25kg |

Regulations

This material conforms to the requirements of FCC VII purity recommendations for food use substances.

Storage & Shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature is 10°C - 20°C
- The shelf life at the recommended storage temperature is at least 3 years from the date of manufacture

Technical Support

For Health and Safety information on this product please refer to the material safety data sheet (MSDS).

For support and advice on the use of this product please contact either Frances Maud or Paul Taylor by the following methods:

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| Frances Maud | frances.maud@murphyandson.co.uk | +44 (0)115 978 5494 |
| Paul Taylor | paul.taylor@murphyandson.co.uk | +44 (0)115 978 2728 |

Reference

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| PRODUCT | LACTOSE | PRODUCT CODE | LACT25 |
| ISSUE No. | 1.0 | DATE | 08/01/2014 |
| WRITTEN BY | F.M.Maud | AUTHORISED BY | Dr Christine Fleming |