

TECHNICAL INFORMATION SHEET:

LACTOSE - SWEETENER

PRODUCT NAME:**LACTOSE****PRODUCT CODE:****LACT25****COMMODITY CODE:****17021100****PACKAGING:****5 AND 25 KG**

Description

Lactose is a non-fermentable sugar which is used to increase body and sweetness in a range of beers. Originally used in milk stouts brewers are now using it to bring balance to a wide range of beers.

Benefits

- Provides a milky, creamy, vanilla-like flavour and a soft mouth feel to the beer
- Suitable for a wide range of beers.
- Doesn't effect the colour of the beer

Guidelines for use

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



TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

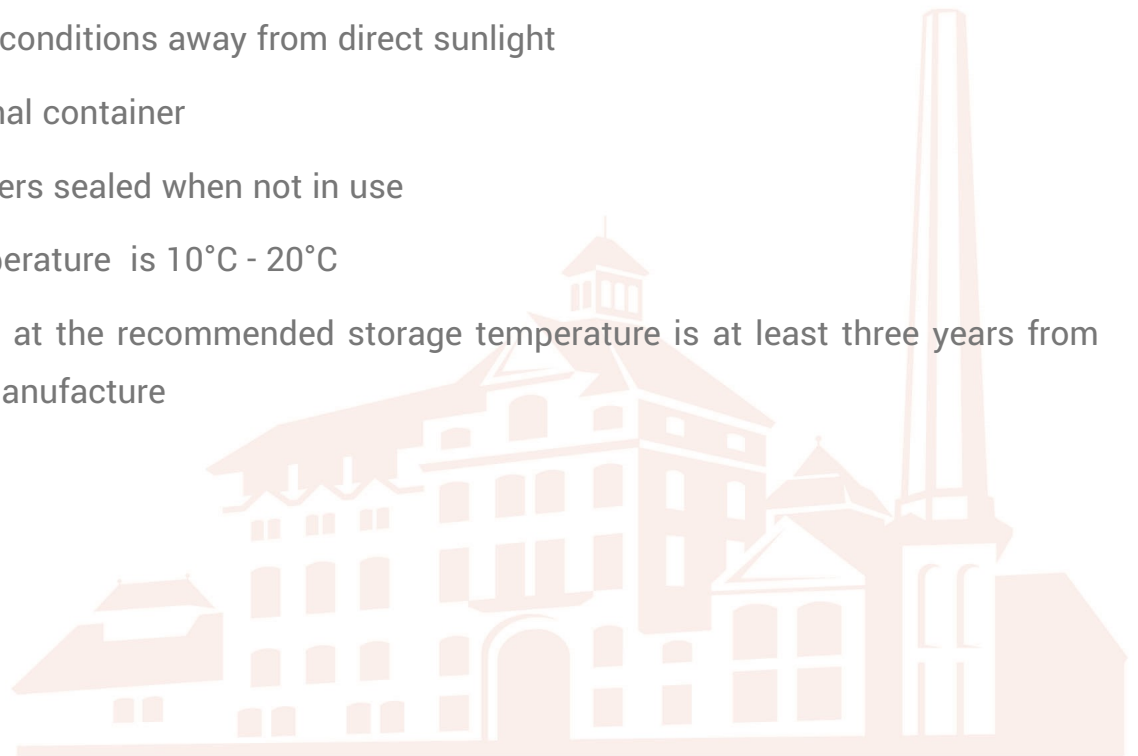
Refer to the **Safety Data Sheet (SDS)**

Application and rates of use

Lactose can be added to the kettle or used as a priming sugar and the dosage rates are typically in the range of one to two 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.

Storage and 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 three years from the date of manufacture



PRODUCT	LACTOSE	PRODUCT CODE	LACT
ISSUE No.	3	DATE	2/9/18
WRITTEN BY	E Wray	AUTHORISED BY	RJ Haywood