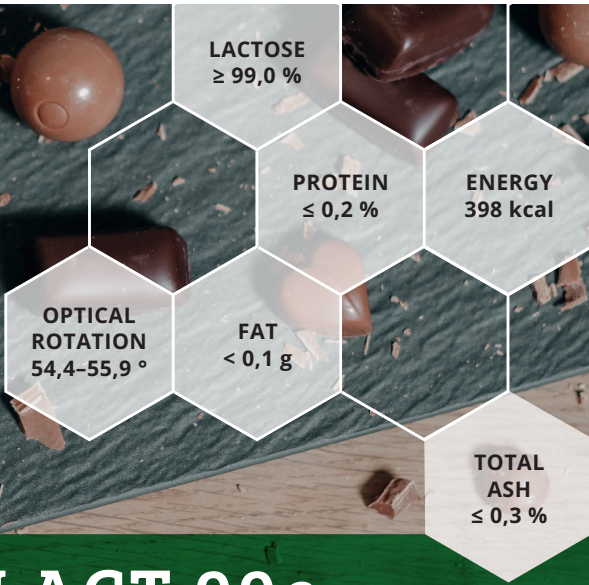




# ULTRALAC<sup>®</sup> LACT 99e



**Ultralac<sup>®</sup> Lact 99** edible grade is the most important carbohydrate of the milk, produced by ultrafiltration of the whey – from German cheese dairies – with subsequent crystallization, drying and (on request) milling. It is subject to permanent quality control according to German and EU legislation and customer requirements.

## APPLICATION ADVANTAGES

- Suitable to adjust the dry matter amount of your product
- Nearly no impact on your nutritional composition because of its purity and absence of amino acids, nearly all vitamins and low content of elements and trace elements
- Very good process handling due to excellent flowability and solubility
- Suitable as raw material for further processes such as glucose galactose syrup processing, etc.

## AVAILABLE PRODUCT MILLING GRADES

Particle distribution in (%)

Product	Particle distribution in (%)						Bulk density**
	63	75	125	150	250	500	
	(µm)						(g/l)
S1 (unmilled)*	92	90	81	74	46	4	700–900
G300 (120 mesh)	> 75	> 65*	> 40	< 30*	< 20	< 1	600–800
G600 (150 mesh)	< 40*	< 30*	< 5	< 2,5*	< 0,5*	< 0,0*	500–700
G800 (200 mesh)	< 25*	< 15	< 2,5*	< 2,0*	< 0,1*	< 0,0*	400–600

The values demonstrate the remaining particles on the according sieve size

\*typical value  
\*\*not stamped

## FUNCTIONAL PROPERTIES

- Easy to distribute for dry compound formula
- Easy to dissolve in wet processing
- Highest purity and stability combined with low hygroscopicity and perfect flowability
- Homogenous particle distribution
- Very good adsorption properties

## APPLICATIONS

- Infant- and clinical nutrition (wet blend processing)
- Chocolate, confectionery and bakery
- Dairy products
- Pharmaceutical industry
- Meat production



## PACKAGING

- Small bag 25 kg: Paper bag with integrated, heat sealed, blue High Care PE Liner
- Big bag 450–1000 kg: Big bag with coated body. On customer demand variants with integrated PE Liner
- Silo truck 25.000 kg: Silo truck made of stainless steel specifically for the transport of food

## NUTRITIONAL VALUES (PER 100G)

- Energy 1.690 kJ / 398 kcal
- Protein (N x 6,25) 0,2 g
- Carbohydrate 99,0 g
- Fat (non saturated) 0,1 g
- Salt 0,05 g
- Sodium < 0,01 g
- Calcium 0,04g
- Potassium 0,02 g
- Iron < 0,01 mg
- Phosphor 23,0 mg
- Zinc < 0,5 mg
- Iodine < 0,01 mg

## AMINO ACID CONTENT\* (PER 100G)

- Cysteine + Cystine < 0,01 g
- Histidine < 0,02 g
- Isoleucine < 0,04 g
- Leucine < 0,02 g
- Lysine < 0,01 g
- Methionine < 0,02 g
- Tryptophan < 0,01 g
- Tyrosine < 0,02 g
- Valine < 0,02 g

\*Monitoring as per detection level

## TRANSPORTATION/ DISTRIBUTION/STORAGE

- Optimum conditions are temperature  $\leq 25\text{ }^{\circ}\text{C}$  and relative humidity  $\leq 65\%$
- Store closed in original bags under dry condition in an environment free of dust and pests
- Shelf life of minimum 18 months after production date

## VITAMINS\* (TYPICAL VALUE PER 100G)

- Vitamin A (Retinol) < 21  $\mu\text{g}$
- Vitamin B1 (Thiamine) < 0,02 mg
- Vitamin B2 (Riboflavin) 1,50 mg
- Vitamin B3 (Niacin) < 0,1 mg
- Vitamin B5 (Pantothenic Acid) 0,05 mg
- Vitamin B6 (Pyridoxines) 0,02 mg
- Vitamin B8 (Biotin) < 1  $\mu\text{g}$
- Vitamin B12 (Cyanocobalamin) < 0,25  $\mu\text{g}$
- Vitamin C (Ascorbic Acid) < 0,5 mg
- Vitamin D3 (Cholecalciferol) < 0,25  $\mu\text{g}$
- Vitamin E ( $\alpha$ -Tocopherol) < 0,08 mg
- Vitamin K1 (Phylloquinone) < 0,8  $\mu\text{g}$

## ADDITIONAL INFORMATION

- Free from Pesticides\*
- Free from Dioxins\*
- Free from Heavy metals\*
- Free from Melamine\*
- Free from Cyanuric acid\*
- Free from Mould fungus poisons\*
- Free from Quaternary ammonium compound\*
- Fits the requirements of vegetarian food
- Kosher & Halal

