

# LACTOSE 100 MESH



CAS Number: 63-42-3

Other Names: D-Lactose; beta-Gal1,4-Glc; Milk sugar

Formula:  $C_{12}H_{22}O_{11}$

## PRODUCT INTRODUCTION

Lactose is a glycosylglucose disaccharide, found most notably in milk. It is a sugar composed of galactose and glucose subunits and has the molecular formula  $C_{12}H_{22}O_{11}$ . The compound is a white, water-soluble, non-hygroscopic solid with a mildly sweet taste. It is used in pharmacy for tablets, in medicine as a nutrient, and in industry.

## PHYSICAL AND CHEMICAL PROPERTIES

Organoleptic Properties	Normal
Moisture	0.5 %
Protein	0.2 %
Ash	0.1 %
Fat	0.2 %
Lactose	99 %
Nitrate	0
Nitrite (NO <sub>2</sub> )	0
Melamine	0
pH	6.3

## APPLICATIONS

- Confectionery / Chocolate manufacturing: Lactose has many peculiar crystallisation properties, as it crystallises better than sucrose. When it is mixed with other sugars, it modifies their crystallisation properties.
- Bakery: Lactose does not hydrolyse easily and is not fermented by beer yeast. Enzymes in this yeast do not destroy lactose molecule. Lactose remains in bakery products after cooking and preserve freshness and humidity. Moreover, lactose helps taking a nice brown colour of caramel.

- Pastry: Lactose has the property to fix food perfume and enhance the aroma of the product.
  - Charcuterie / Meat salting industry: easy to use, slightly sweet, cheap, lactose associated with lactic ferments give food a compact texture. Lactose is a preservation agent.
  - Another significant lactose use is in the pharmaceutical industry. Lactose is added to tablet and capsule drug products as an ingredient because of its physical and functional properties, i.e., compressibility and cost effective use.
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## PACKAGING OPTIONS

Drums

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