

Lactose

Clean label carbohydrate replacement



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Lactose, an all natural sugar, is removed from milk and whey during the concentration process. Our lactose monohydrate is a free-flowing powder manufactured from fresh milk and pasteurized sweet whey through membrane filtration. With its clean flavor profile and good solubility, this dairy ingredient can be utilized for various functionalities in a variety of applications. It is soluble, has a low level of sweetness, and enhances color, flavor and texture. Lactose offers a number of nutritional benefits not found in other sugar sources. It generates a prolonged energy supply due to slow hydrolysis in the body. Lactose increases the absorption of minerals such as calcium, magnesium and zinc, contributing to a healthy intestinal flora and has minimal effect on tooth decay compared to other sugars.

Features & Benefits

- Browning and flow agent
- Provides volume and weight, with low relative sweetness
- Delivers improved texture, smooth mouthfeel and neutral flavor
- Formulated to deliver performance in a wide range of food applications

Product Applications

Lactose

- Baked Goods
- Beer Production
- Confectionary
- Frozen Desserts
- Soups & Sauces

Certifications



Elevating Ingredients. [Activating Health.](#)

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