

LACTOSE-FREE WHOLE MILK

01 / IDENTITY AND CHARACTERISTICS

Product code	SPLID1K
Available formats	SPLID1K · 1 kg · Bag
Origin	Finland
Country of packaging	Italy

The product

Lactose-free whole milk powder obtained by spray-drying pasteurized cow's milk, with partial lactose removal through filtration and enzymatic hydrolysis of residual lactose into glucose and galactose.

Ingredients

Whole milk powder, lactase

Usage

Use and dosage	Wide use in the food industry, including confectionery, ice cream, dairy products, ready meals, desserts, chocolate, milk-based drinks, gluten-free baked goods, nutritional substitutes. To obtain 1 liter of liquid milk: 900 g water and 100 g whole milk powder
Warnings	Product for human consumption for industrial and professional use. Do not administer to children under 12 months of age.

Storage and packaging

Shelf life	18 months from the production date.
Storage conditions	Store in a cool, dry place. After each use, reseal the package and keep in a clean, cool environment. Use perfectly clean and dry tools. Check the product condition before each use.
Packaging materials	bag: LDPE90; label: PAP22

Environmental information	PLASTIC. Check local regulations. It is declared that the materials used for the product's packaging are in compliance with European Union regulations and suitable for direct food contact. The original declaration of conformity is available on request.
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Statements

NON-GMO: this product does not contain, is not made of, and is not obtained from genetically modified organisms, in compliance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product is not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins, and process contaminants.

GLUTEN-FREE: in accordance with Regulation EC 828/2014, may be labeled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

LACTOSE-FREE: as an ingredient, it contains no lactose, possible traces <0,1%

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02 / VALUES AND SPECIFICATIONS

Nutritional information per 100 g

Parameter	Value
Energy (kJ)	2068
Energy (kcal)	500
Fat (g)	26
of which saturated (g)	15
Carbohydrates (g)	32
of which sugars (g)	0,0
Fibre (g)	0,0
Protein (g)	32
Salt (g)	0,7

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Protein (Kjeldahl)	>30,0	%	1099
Chemical-physical Fat	>26,0	%	2099
Chemical-physical Lactose	<0,1	%	3409
Chemical-physical Moisture (80°C 5h)	<3,5	%	
Chemical-physical pH (solution 10%)	6.4-6.8		
Chemical-physical Insolubility index	<2	ml	
Chemical-physical Ash	<6,5	%	

Category / parameter	Specification	Unit	Method
Microbiological Total count at 30°C	<10000	cfu/g	
Microbiological Moulds and yeasts	<100	cfu/g	
Microbiological Enterobacteriaceae	<10	cfu/g	
Microbiological Bacillus cereus	<100	cfu/g	
Microbiological Salmonella	Absent/1kg		
Microbiological Coag. (+) Staphylococci	<10	cfu/g	
Chemical-physical Scorched particles index	min. B		

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03 / ALLERGENS

Allergens and derived products

Three separate pieces of information: presence in the product, presence in the plant, and risk of cross-contamination. “To be verified” does not indicate absence.

Category	In the product	In the plant	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	Yes	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupins	No	No	No
Molluscs	No	No	No

Contains MILK

Categories of Annex II of EU Reg. 1169/2011. For cereals and tree nuts, species and possible exemptions must be specified in the notes. For sulphites, the assessment refers to the applicable threshold expressed as SO₂.

Additional information

The information given in this sheet, although accurate and drawn up to the best of our current knowledge, is for informational purposes only and releases Gioia Group s.r.l. from any liability regarding improper use of the product in question.