

Calcium Lactobionate



APPLICATIONS

- ▶ Enhanced water
- ▶ Fruit juices
- ▶ Carbonated drinks
- ▶ Dry powder blends
- ▶ Dry pudding mixes
- ▶ Tablets
- ▶ Injections
- ▶ Syrup supplements

BENEFITS

- ▶ Excellent solubility & dispersability in hot & cold water
- ▶ Excellent bioavailability
- ▶ Excellent carrier material
- ▶ Firming agent
- ▶ Thickening & Clouding agent

TECHNICAL INFORMATION

General

Appearance	White to off-white powder
Taste	Mild sensory profile
Solubility	Soluble in water
Clarity	100% clear in water
Calcium content	5%

Microbiology

Standard Plate count	Max 1000cfu/g
Moulds	Max 100cfu/g
E.coli	Absent in 10g
Salmonella	Absent in 10g

Physical Properties

Particle size	More than 90% thru US #4
Bulk Density	380 – 420Kg/m ³

Labeling & GRAS

Labeled as: Calcium Lactobionate USP.
Registered under the code of USFDA
for use as direct food substance