

ALPAVIT Lactose Extrafine

high-end quality

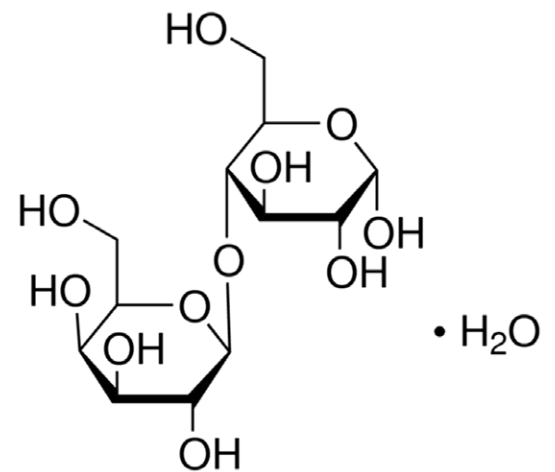
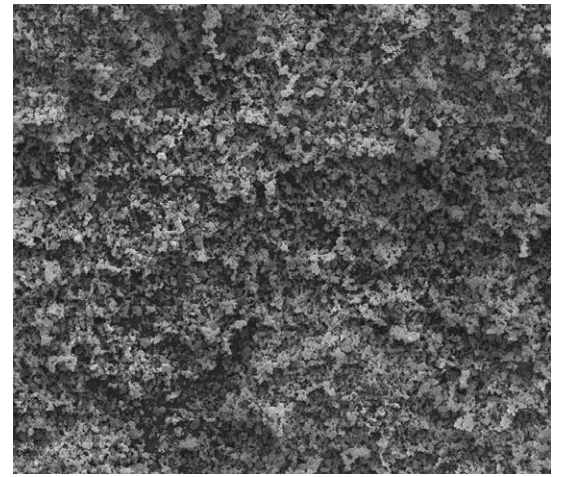


HALAL suitable for viscous textures KOSHER
off white MONOHYDRATE LACTOSE high
specific surface area SOLUBILITY food quality



Top quality for international markets

Highest requirements on lactose

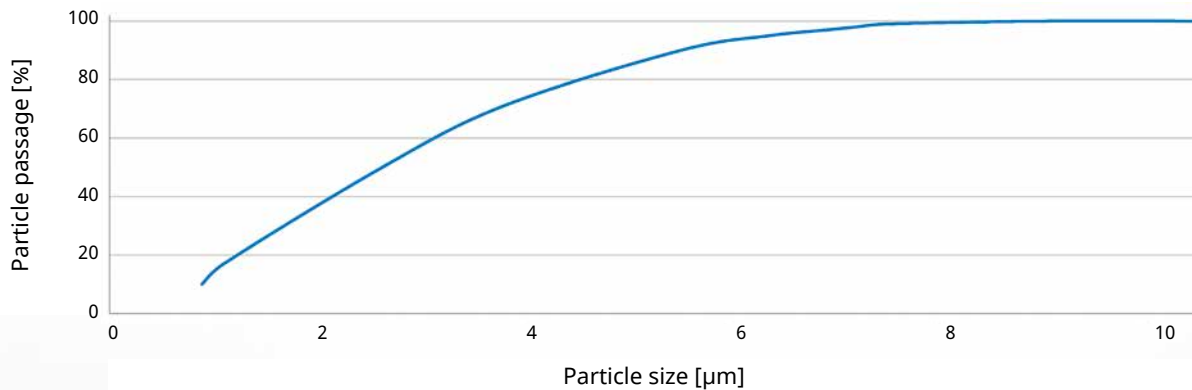


alpha-lactose monohydrate

- Milled lactose
- No lumps due to special drying process
- Optimal packaging
- 12 months shelf life
- Certificates:
 - FSSC 22000
 - ISO 14000
 - ISO 50001
 - Halal
 - Kosher

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Particle size distribution



Features & Properties

- No additives
- No preservatives
- No allergen contamination
- No genetical modification
- No ingredients from genetic engineering
- No irradiation treatment
- No residual solvents
- No antibiotics

**Made in
Germany**

- Radioactivity of radio nucleotides Cs-134 and Cs-137 below 10 Bq/kg
- Monitoring program for residues and contaminants
- Use of microbial rennet exclusively

Regional. International. Informal. Progressive.

ALPAVIT is part of the private Champignon-Hofmeister Group – with over 100 years of brand experience in one of the most tradition-steeped and successful companies in German dairy production. Within the Group, ALPAVIT is focusing on manufacturing and distributing dried milk and whey products. ALPAVIT is known internationally thanks to its years of experience, innovative power and outstanding customer service.

Green & clean
committed to serving you

