



Lactose Powder Safety Data Sheet Technical Specifications Intolerance Data

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Contents

1. Safety Data Sheet	3
1.1 Description	3
1.2 Ingredients/Identity Information	3
1.3 Hazards Identification	4
1.4 First Aid Procedures	5
1.5 Fire and Hazard Data	6
1.6 Release/Spill Measures	7
1.7 Storage	7
1.8 Control Methods/PPE	7
1.9 Physical and Chemical Properties	8
1.10 Stability and Reactivity	8
1.11 Toxicological Information	9
1.12 Ecological Information	10
1.13 Disposal Considerations	10
1.14 Transport Information	10
1.15 Regulatory Information	10
1.16 Other Information	11
2. Technical Specifications	12
2.1 Product Data	12
2.2 Microbiological Test	13
2.3 Metals	13
2.4 Confirmation of Status List	14
3. Intolerance Data	15
3.1 Intolerance Data Table	15

1. Safety Data Sheet

1.1 Description



Product Name	Lactose Monohydrate Powder
Product Code	LCP
Supplier	LFA Machines Oxford Ltd. Unit 4b, 26-27 Murdock Road Bicester, Oxfordshire OX26499 United Kingdom
	Tel: +44 (0) 1869 250 234

1.2 Ingredients/Identity Information

Components	Lactose
% in Product	100%
CAS Number	63-42-3
Formula	C12H22O11
EINECS Number	N/A

1.3 Hazards Identification



Potential Acute Health Effects	Not expected to be a hazard (inhalation). Extremely large oral doses may produce gastrointestinal disturbance (ingestion). No adverse effects (skin contact). No adverse effects expected but dust may cause mechanical irritation (eyes).
Potential Chronic Health Effects	No information found.
Carcinogenic Effects	Not available
Mutagenic Effects	Not available
Teratogenic Effects	Not available
Developmental Toxicity	Not available
Hazardous Symbol/ Pictograms	Not applicable
Signal Words	Not applicable

As part of good industrial and personal hygiene and safety procedures, avoid all unnecessary exposure to the chemical substance and ensure prompt removal from skin, eyes, and clothing.

To the best of our knowledge, our products do not contain any contaminants or by-products known to the State of California that cause cancer or reproductive toxicity as listed under Proposition 65 Drinking Water and Toxic Enforcement Act.

1.4 First Aid Procedures



Eye Contact Skin Contact	If symptoms develop, immediately move individual away from exposure and into fresh air. Rinse with plenty of water for at least 15 minutes while holding eyelids apart. Seek medical attention if irritation persists.
Skiii Contact	Remove contaminated clothing. Wash with soap and copious amounts of water.
Serious Skin Contact	Get medical attention.
Inhalation	Immediate first aid is not likely to be required. If symptoms develop, remove to fresh air. If breathing is difficult, seek medical assistance.
Serious Inhalation	Get medical attention.
Ingestion	Not available.
Serious Ingestion	Get medical attention.

1.5 Fire and Hazard Data



Fire	Not considered to be a fire hazard.
Explosion	Not considered to be an explosion hazard.
Fire Extinguishing Media	Use any means suitable for extinguishing surrounding fire.
Special Information	Use protective clothing and breathing equipment appropriate for the surrounding fire.

Firefighting Media and Instructions

Small Fire

Use extinguishing media most appropriate for the surrounding fire. Wear a self-contained breathing apparatus with a full-face piece operated in the positive pressure demand mode. Dike area to prevent run off and contamination of water sources.

Large Fire

Use extinguishing media most appropriate for the surrounding fire. Wear a self-contained breathing apparatus with a full-face piece operated in the positive pressure demand mode. Dike area to prevent run off and contamination of water sources.

1.6 Release/Spill Measures



Ventilate area of leak or spill. Wear appropriate personal protective equipment as specified in section 1.8. For spills, sweeup up and hold in a suitable container for disposal. Vacuuming or wet sweeping may be used to avoid dust dispersal.

1.7 Storage

Keep in a tightly closed container and store in a cool, dry ventilated area. Protect against physical damage. Isolate from incompatible substances. Containers of this material may be hazardous when emptied since they retain product residues. Observe all warnings and precautions listed for the product.

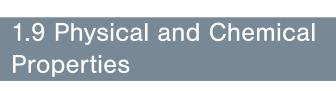
1.8 Control Methods/PPE

Engineering Controls

Provide sufficient mechanical (general and/or local exhaust) ventilation to maintain exposure below level of overexposure.

Personal Protective Equipment

- Appropriate protective eyeglasses or chemical safety goggles as described by OSHA's eye and face protection regulations in 29 CFR 1910.133 or European Standard EN166.
- Wear appropriate protective gloves to prevent skin contact.
- Wear appropriate protective clothing to prevent skin exposure.
- Follow the OSHA respirator regulations found in 29 CFR 1910.134 or European Standard EN 149. Use a NIOSH/MSHA or European Standard EN 149 approved respirator if exposure limits are exceeded or if irritation or other symptoms are experienced.





Physical State	Free flowing crystals/crystalline powder
Color	White to off-white
Odor	Characteristic

1.10 Stability and Reactivity

Chemical Stability	Stable under conditions mentioned in section 1.7.
Conditions to Avoid	Heat and incompatible materials.



1.11 Toxicological Information

Skin Contact	May cause skin irritation and drying of the skin.
Eye Contact	May cause eye irritation.
Inhalation	May cause irritation to the upper respiratory tract.
Ingestion	May be harmful if swallowed in large amounts.

See Registry of Toxic Effects of Chemical Substances (RTECS) for complete information.

1.12 Ecological Information



Ecotoxicity	Not available. Do not enter into drains.
Air Pollution	Observe local/national regulations

1.13 Disposal Considerations

Whatever cannot be saved for recovery or recycling should be managed in an appropriate and approved waste disposal facility. Processing, use, or contamination of this product may change the waste management options. State local disposal regulations may differ from federal disposal regulations. Dispose of container and unused contents in accordance with federal, state, and local requirements.

1.14 Transport Information

Transport Classification

Not classified as dangerous for any mode of UK or International transport.

1.15 Regulatory Information

Reviews, Standards, and Regulations: Health & Safety at Work Act 1974. COSHH Regulations (1994). EH40 Occupational Exposure Limits.

1.16 Other Information



This advice is given by LFA Machines Oxford Ltd., who accept no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterized or unknown.

We confirm that the information above is sourced from the original manufacturers/suppliers.

2. Technical Specifications

2.1 Product Data



Product Code	LCP
Raw Material Full Name	Lactose Monohydrate Powder
Raw Material Full Botanical/ Chemical/Latin/Trade Name/ Synonyms	Lactose
Limit/Range/Specification	Min 99%
CAS Number	63-42-3
EC/EINECS Number	Not available
Molecular Formula for the Raw Material	C12H22O11
Average Molecular Weight	342.30 g/mol
Boiling Point	668.9°C
рН	5.6
Particle Size	40% <75 Micron 98% <200 Micron 2% >200 Micron
Origin of Product (Synthetic, Mineral, Animal, Fish, or Fermented)	Animal
Material is	100%
Compound Ingredients	None
Shelf Life from Date of Manufacture	2 years
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.
Appearance (Color, Flavor/Taste, Texture, Odor)	Free flowing crystals/crystalline powder. Color is white/off-white. Flavor/taste is characteristic. Odor is characteristic.
Bulk Density	0.75 g/ml - 0.95 g/ml

2.2 Microbiological Test



Free Moisture	Max 0.5%
Protein	Max 0.3%
Lactose	Min 99.5%
Ash	Max 0.5%
pH (10% Solution)	Min 5.6
Total Plate Count (TVC)	Max 5,000 cfu/g
Yeast and Molds	Max 100 cfu/g
E.Coli	Absent in 25 g
Salmonella	Absent in 25 g

2.3 Metals

Heavy Metals	Max 10 ppm
Lead (Pb)	<0.200 ppm
Chloride (CI)	<0.200 ppm
Copper (Cu)	<0.200 ppm
Arsenic (As)	<0.200 ppm
Pharmacopoeia Standard Used	ICP-OES

There are no nuts in this recipe, and there are no nuts on site. However, we cannot guarantee that the raw materials entering the site are nut free.

2.4 Confirmation of Status List



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathy (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE. This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON-IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to ionizing radiation as per European Directives 1999/2/EC and 1000/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product(s) banned by the IOC (International Olympics Committee).

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by LFA Machines Oxford Ltd. have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No. 396/2005 of 23rd February 2005 and commission regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

3. Intolerance Data

3.1 Intolerance Data Table



Free from all animal products (beef, pork, poultry, or other)	NO
Free from bovine products or derivatives by using hormones to increase milk yield in cows	NO
Free from bone meal	YES
Free from peanuts and peanut derivatives (including possible cross contamination)	YES
Free from other nut and nut derivatives	YES
Free from nut derived oil	YES
Free from sesame seeds and sesame seed derivatives	YES
Free from poppy seeds and poppy seed derivatives	YES
Free from sunflower seeds and sunflower seed derivatives	YES
Free from other seeds and seed derivatives	YES
Free from milk and milk derivatives	YES
Free from egg and egg derivatives	YES
Free from cereals containing gluten (wheat/rye/oats/barley/spelt/kamut or their hybridized strains) and derivatives	YES
Free from soya and soya derivatives	YES
Free from maize and maize derivatives	YES
Free from corn and corn derivatives	YES
Free from lupin and lupin derivatives	YES
Free from yeast and yeast derivatives	YES
Free from cotton seeds (flour) and cotton seed derivatives	YES
Free from rice and rice derivatives	YES
Free from mustard and mustard derivatives	YES
Free from celery and celery derivatives	YES
Free from celeriac and celeriac derivatives	YES
Free from fruit and fruit derivatives	YES
Free from vegetable and vegetable derivatives	YES
Free from carrot and carrot derivatives	YES
Free from legumes/pulses	YES



Free from fish and fish derivatives	YES
Free from crustaceans and/or molluscs and their derivatives	YES
Free from additives	YES
Free from added salt	YES
Free from added sugar	YES
Free from antioxidants	YES
Free from artificial glutamates	YES
Free from aspartame	YES
Free from Azo and coal tar dyes	YES
Free from benzoates (E210/E219)	YES
Free from BHA/BHT (E320/E321)	YES
Free from caffeine	YES
Free from cinnamon	YES
Free from cocoa	YES
Free from colors (artificial/nature identical/natural/smoked)	YES
Free from dextrose	NO
Free from dioxins	YES
Free from ethanol	YES
Free from ethylene oxide	YES
Free from flavorings (artificial/nature identical/natural/smoked)	YES
Free from garlic	YES
Free from gelatine	YES
Free from glutamates (E620 to E625)	YES
Free from histamine	YES
Free from hickory	YES
Free from honey	YES
Free from lactose	NO



Free from latex	YES
Free from MSG (added and naturally occurring E621)	YES
Free from nucleotides (E627, E630, E631. E635)	YES
Free from polyols	YES
Free from preservatives	YES
Free from starch products (including maltodextrin)	YES
Free from sorbic acid (E200, E203)	YES
Free from sulphur dioxide and sulphites at levels above 10 mg/kg or 10 mg/liter express as SO ²	YES
Free from sweeteners	YES
Free from vannillin	YES
Suitable for diabetics	YES
Suitable for Celiacs	YES
Suitable for Ovo-Lacto Vegetarians	YES
Suitable for Vegans	YES
Kosher Certified	NO (not certified)
Halal Certified	NO (not certified)



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