

LAS 5 NF

DESCRIPTION

LAS 5NF is a Lactose Substitute Non- Fat Solid is an **Enzymatically Modified, Clean Label, Vegan, Gluten-Free, Plant-based and Non-GMO starch** used as **curdling and thickening agent** in **Flavored milk, Ice cream, Gelato, Cottage cheese, Vegan Cheese, Sour cream, Whipped cream and Vegan butter**. It is 100% naturally made which does not have any preservatives and Mono sodium Glutamate (MSG).

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE COLOUR POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 20% (aqu.Soln)	6 TO 7	IS 4706(PART 2)
4	VISCOSITY OF 20% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80 degree Celsius)	MAX 10 cP	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	Min 0.30	ASF/QP/QA/06/08
7	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)

Mail Id : enquiry@angelstarch.com Website : www.angelshopee.com / www.angelstarch.com

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MICROBIOLOGICAL PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Total Plate Count	Cfu/g	Not more than 40000	IS 5402
2	Yeast & Mould	Cfu/g	Not more than 100	IS 5403
3	<i>E coli</i>	Present/Absent/g	Absent	IS 5887:PART 1
4	Salmonella	Present/Absent/25	Absent	IS 5887:PART 3
5	Coliform	Cfu/g	Absent	IS:5401
6	<i>Staphylococcus aureus</i>	Present/Absent/25	Absent	IS 5887:PART 2
7	<i>Listeria monocytogenes</i>	Present/Absent/25	Absent	IS 14988:PART 1

MINERALS AND HEAVY METALS PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Arsenic	Mg/kg	Not more than 1.1	FSSAI MANUAL 2016
2	Lead	Mg/kg	Not more than 2.5	FSSAI MANUAL 2016
3	Cadmium	Mg/kg	Not more than 1	FSSAI MANUAL 2016
4	Mercury	Mg/kg	Not more than 0.25	FSSAI MANUAL 2016
5	Copper	Mg/kg	Not more than 30	FSSAI MANUAL 2016
6	Tin	Mg/kg	Not more than 250	FSSAI MANUAL 2016
7	Zinc	Mg/kg	Not more than 50	FSSAI MANUAL 2016

FEATURES AND BENEFITS

- 100% Natural. Protein and carbohydrate derivative.
- Improves thickness of the product.
- Improves smooth texture.

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APPLICATIONS

1. First add 4% to 10% of LAS 5NF based on the Protein Content of the Milk in cold (4°C to 36°C) condition. Dissolve it well without Lump formation.
2. Mix 10% of extra water to total mix and heat the milk mixer to 85°C & hold for 12 min with continuous stir .The product is settle down when stir is not good.
3. Cool the pasteurized milk to 43°C to 45°C with slow stir and then add required quantity of culture and stir it slowly for even mixing of culture.
4. Then keep it in an incubator @ 43°C for 6 hours and transfer it to chiller.

DOSAGE

For excellent results, use 4 to 10% of LAS 5NF of total batch size, based on the protein content of the milk. For lower protein content in the milk higher LAS 5NF need to be used.

STORAGE

Exhibits excellent stability when stored under cool and dry ventilated place. Avoid direct sun light.

BEST BEFORE DATE

Twelve months from the date of manufacturing.

PACKING

Available in 25Kgs net weight PP bags with moisture proof line inside.

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ADDITIONAL INFORMATION

FSSAI Certification	Yes
ISO 9001:2015 Certification standard from SGS	Yes
ISO 22000:2018 Certification standard from SGS	Yes
BRC Global Standard for Food Safety Certification from SGS	Yes
Kosher Certification by Kosher Check, British Columbia, Canada	Yes
Halal Certificate	Yes
ZED Certificate	Yes
Preservative	NOT PRESENT/ USED IN PRODUCT

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