

# Las 1NF

## DESCRIPTION

Las 1NF- Lactose Substitute Non- Fat Solid is an **Enzymatically Modified, Vegan, Gluten-Free, Plant-based, Non-GMO** starch used as a **Texturizing agent, Taste Improver, Bulking Agent, Volumising, Emulsifier, Fat Replacer, Stabilizer & Thickener** and in Milk and Milk products. 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 TO CREAM COLOR FINE FLUFFY POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 2% (aqu. Soln)	4.5 TO 7	IS 4706(PART 2)
4	DEXTROSE EQUIVALENT	16-20	ISI 27-1e
5	MOISTURE CONTENT (w/w)	Max 6%	IS 4706(PART 2)
6	SOLID CONTENT (w/v) (50 % SOLN, USING REFRACTO METER )	50%	ASF/QP/QA/06/01
7	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)
8	STARCH TEST	NEGATIVE	IS 4706(PART 2)
9	BULK DENSITY (gms/ ml)	MIN 0.35	ASF/QP/QA/06/08

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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

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## APPLICATIONS

### In Diary products:

Las1 NF can improve the quality of dairy products by increasing the solubility, dispersability, taste and flavour. It act as Texturizing agent, Taste Improver, Bulking Agent, Volumising, Emulsifier, Fat Replacer, Stabilizer & Thickener and in Milk and Milk products .

### In Confectionaries:

Las 1NF prevent sugar crystallization, improve the chewiness of soft candies and gummies and lengthen the shelf life of hard candies by preventing cold flow. They are also effective binders in direct compression candy tablet applications.

### Spray Drying Aids and Carriers:

Low hygroscopicity, neutral flavor, high solubility and ease of drying make products ideal for spray drying almost anything from flavors to dairy products to colors, fruit juices, herbal products and herbal extracts. They are also extremely effective carriers for high-intensity sweeteners, gums, spices and seasonings.

### In Bakery Products:

Las 1NF enhance texture and tenderness in cookies, cakes, muffins and other bakery products. Las 1NF help to make soft, low-fat bakery product. Also reduced-fat baked goods.

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## Frozen Application:

Las 1NF products are effective cryoprotectants that control ice crystal formation in a number of **Frozen Desserts** and **Frozen Food** applications, from desserts to savory meals. They act as **bulking, volumising** and **mouthfeel** agent without excessive sweetness or freezing point depression and help stabilize texture.

## FEATURES AND BENEFITS

It is highly bio-degradable and causes no harm to the Environment.

A Las 1NF is a white powder that adds no color to application and blends well with other ingredients.

Las 1NF act as an excellent fat replacer, bulking agent, volumising and taste improver.

Las 1NF act as thickening & binding agent and as emulsifier and stabilizer.

Las 1NF act as texturizing agent for Milk and Milk Products.

## DOSAGE

For excellent results, use 2 to 10% Las 1NF of total batch size, based on the Protein Content of the Milk. For Lower Protein Content in the Milk higher Las 1NF NEED TO BE USED

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## STORAGE

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

## BEST BEFORE DATE

Two years from the date of manufacturing.



## PACKING

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

## ADDITIONAL INFORMATION

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

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Technical Data sheet

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