

## **ALPAVIT Lactose Refined**

high-end quality



# INFANT FORMULA dry blending no lumps halal KOSHER food safety measures Lactose highest microbiological requirements







## Top quality for international markets

**ALPAVIT Lactose: for the highest demands only** 





- Adjustment of carbohydrate content

- No lumps due to special drying process
- Optimal packaging
- Certificates:
  - · FSSC 22000
  - · ISO 14000
  - · ISO 50001
  - · Halal
  - · Kosher



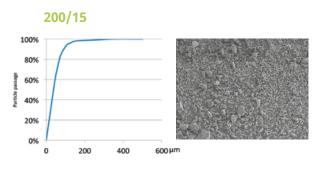


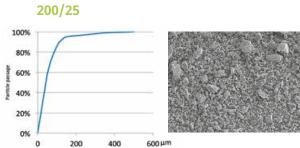


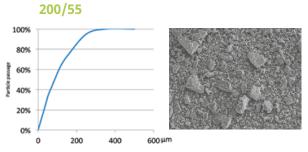
## ALPAVIT Lactose Refined is available in the following variants:

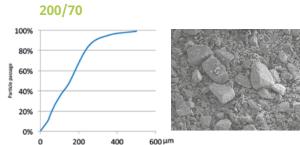
#### **ALPAVIT Lactose Refined**

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

- Packaging material suitable for direct food contact
- Radioactivity of radio nucleotides
  Cs-134 and Cs-137 below 10 Bq/kc
- 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.

