

Lactose monohydrate

Cat. No. EXTZ-906

Lot. No. (See product label)

Introduction

Description

Lactose monohydrate is a natural disaccharide composed of galactose and glucose, crystallized with one molecule of water, and isolated from cow milk whey. It is a white to off-white crystalline powder with a clean, mildly sweet taste and excellent compaction properties. Lactose monohydrate is one of the most widely used excipients in the pharmaceutical industry, serving as a filler, binder, and diluent for tablets and capsules, and as a carrier for dry powder inhalation formulations. In the food industry, it is a standard carbohydrate component of infant formula and follow-on formula, and is used to improve texture, browning, and mouthfeel in baked goods, confectionery, and instant products. It is freely soluble in water, chemically stable, and has a low hygroscopicity compared with anhydrous grades.

Product Information

Appearance

White crystalline powder

Form

White crystalline powder

CAS No.

10039-26-5

Molecular Formula

C₁₂H₂₂O₁₁·H₂O

Function

Pharmaceutical excipient (filler/binder/diluent); Food ingredient; Carbohydrate source

Melting Point

201-202°C (decomposition)

Solubility

Freely soluble in water; practically insoluble in ethanol