



**An die interessierte Partei / To whom it may concern**

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### **Suitability as ingredient in food products**

MEGGLE products:

- Lactose Monohydrate Ph. Eur. / USP-NF / JP: CapsuLac<sup>®</sup> 60, FlowLac<sup>®</sup> 90, FlowLac<sup>®</sup> 100, GranuLac<sup>®</sup> 70, GranuLac<sup>®</sup> 140, GranuLac<sup>®</sup> 200, GranuLac<sup>®</sup> 230, PrismaLac<sup>®</sup> 40, SacheLac<sup>®</sup> 80, SorboLac<sup>®</sup> 400, SpheroLac<sup>®</sup> 100, Tablettose<sup>®</sup> 70, Tablettose<sup>®</sup> 80, Tablettose<sup>®</sup> 100
- Anhydrous Lactose USP-NF / Ph. Eur. / JP: DuraLac<sup>®</sup> H

The product is manufactured as excipient for pharmaceutical industry. It conforms to the relevant monographs as mentioned above.

The use for which other regulations are applicable underlies the responsibility of the customer.

The product is the natural occurring sugar of milk (milk sugar). It is gained from whey via crystallization, washing and refining. It is regarded as food (dairy product or sugar).

The product conforms to the current EU and German food regulations and is suitable for human consumption.

Freundliche Grüße / Best regards

Dr. Stefan Dreiheller