CLAIMS

1. A lactose free milk powder composition comprising citrate in an amount of about 1.5% to about 2.5%, specifically about 1.8% to about 2.3%, more specifically about 2.1% on dry matter basis, calculated as pure citrate.

2. The lactose free milk powder composition of claim 1, wherein the lactose free milk powder composition is lactose hydrolysed.

3. The lactose free milk powder composition of any one of the preceding claims, wherein the composition contains at most 0.1% of lactose, specifically at most 0.06%.

4. The lactose free milk powder composition of any one of the preceding claims, wherein the composition contains about 30% to about 40% of glucose and galactose in total, specifically about 34%.

5. The lactose free milk powder composition of any one of the preceding claims, wherein the composition contains protein in an amount of about 30% to about 50%, specifically about 35% to about 40%, more specifically about 36%.

6. The lactose free milk powder composition of any one of the preceding claims, wherein the composition contains ash in an amount of about 6% to about 10%, specifically about 7.0%.

7. The lactose free milk powder composition of any one of the preceding claims, wherein the composition comprises lactose free whole milk powder, lactose free skim milk powder, a sodium citrate and a potassium citrate.

8. The lactose free milk powder composition of any one of the preceding claims, wherein the composition has at least one of the following features:

- a sodium content of about 300 mg/100 g to about 500 mg/100 g, specifically about 370 mg/100 g,
- a potassium content of the composition is in the range of about 1400 mg/100 g to about 2000 mg/100 g, specifically about 1100 mg/100 g,
- a calcium content of the composition is in the range of about 1000 mg/100 g to about 1500 mg/100 g, specifically about 1100 mg/100 g,
- a magnesium content of the composition in the range of about 90 mg/100 g to about 120 mg/100 g, specifically about 100 mg/100 g to about 1500 mg/100 g.
- a phosphorus content of the composition is in the range of about 700 mg/100 g to about 110 mg/100 g, specifically about 870 mg/100 g.
- a chloride content of the composition is in the range of about 900 mg/100 g to about 1400 mg/100 g, specifically about 1000 mg/100 g.
- a sodium chloride content of the composition is in the range of about 0.8%

to about 1.3%, specifically about 0.9%.

9. A method for producing a lactose free milk powder composition comprising the steps of:

- providing a milk raw material,
- reducing the lactose content of the milk raw material to provide a lactose-reduced milk raw material,
- adding at least one of milk, cream and milk minerals to the lactose-reduced milk raw material,
- subjecting the lactose-reduced milk raw material to lactose hydrolysis to provide a lactose free milk formulation,
- drying the lactose free milk formulation to provide a powdered lactose free milk formulation,
- adding a citrate preparation to the powdered lactose free milk formulation to provide a lactose free milk powder composition.

10. The method of claim 9, wherein the reduction of lactose is carried out by ultrafiltration of the milk raw material.

11. The method of any one of claims 9-10, wherein the citrate preparation is added in an amount of about 1% to about 3%, specifically about 2%.

12. The method of any one of claims 9-11, wherein the citrate preparation comprises a potassium citrate, a sodium citrate and a mixture thereof.

13. The method of any one of claims 9-12, wherein the lactose free milk powder composition comprises citrate in an amount of about 1.5% to about 2.5%, specifically about 1.8% to about 2.3%, more specifically about 2.1% on dry matter basis, calculated as pure citrate.

14. The method of any one of claims 9-13, wherein the lactose free milk powder composition contains fat in an amount of about 1% to about 30%, specifically about 20%, and lactose free skim milk powder and lactose free whole milk powder are produced and mixed to provide a lactose free milk powder composition.

15. Use of a lactose free milk powder composition of any one of claims 1-8 or that produced by the method of any one of claims 9-14 in the production of a lactose free low sugar acidified milk product, such as yoghurt.

16. A method for producing a lactose free low sugar acidified milk product, comprising the steps of:

- providing a lactose free milk powder composition of any one of claims 1-8 or that produced by the method of any one of claims 9-14,
- mixing the lactose free milk powder composition with a liquid to provide a yoghurt milk,
- homogenizing the yoghurt milk,

- pasteurizing the yoghurt milk,
- fermenting the yoghurt milk with a yoghurt culture to provide a lactose free low sugar acidified milk product.

17. The method of claim 16, wherein the yoghurt milk comprises about 4.5% to about 5.0% of glucose and galactose.

18. The method of any one of claims 16-17, wherein the yoghurt milk comprises about 2.5% to about 8% of protein, specifically about 3% to about 5%, more specifically about 2.5% to about 4.5%, still more specifically about 3.5% to about 4.5%.

19. The method of any one of claims 16-18, wherein the yoghurt milk contains about 0.5% to about 1% of ash, specifically about 0.8%.

20. The method of any one of claims 16-19, wherein the yoghurt culture is selected from St thermophilus and Lb bulgaricus and lactis acid bacteria and a mixture thereof.