Effect of Elevated Temperature Storage on the Digestible Reactive Lysine Content of Unhydrolyzed- and Hydrolyzed-Lactose Milk-Based Products. By Rutherfurd and Moughan, page 477. The effects of storage at elevated temperatures on available lysine in a skim milk powder (SMP) and a hydrolyzed-lactose SMP were evaluated. Available lysine decreased by 20% for the SMP stored at 30°C for 18 mo and by 40% when stored at 40°C for 12 mo. Furthermore, available lysine decreased in the hydrolyzed-lactose SMP by 41% when stored at 30°C for 18 mo and by 65% when stored 40°C for 6 mo. Elevated temperatures and prolonged storage periods negatively affected the available lysine contents of both milk powders although the effect was greater for the hydrolyzed-lactose SMP.