

## Product data sheet

# Lactic Acid 80% Food Grade, 50-150 APHA

### Description

Lactic Acid 80% Food Grade is produced from natural cornstarch by advanced bio-fermentation and refining technology. The lactic acid is a yellowish to colorless liquid, having a mild acid odor and taste.

### Application Areas

Lactic Acid 80% Food Grade can be used as acidulent, flavoring agent and pH regulator in beverages, meat, sourdough, salads and dressings, confectionery and pickled vegetables.

### Typical applications

- Acidification agent for beverages;
- Preservative and flavoring in dressings and salads;
- Fermentation and pH regulator in beer, wine and spirits;
- Antimicrobial agent and shelf life extender in bakery, meat products.

## Typical Composition

Parameter	Unit	Value
Stereochemical purity	%	≥ 95
Lactic acid content	%	≥ 80
Sulphated ash	%	≤ 0.1
Color fresh	APHA	50-150
Chloride	%	≤ 0.2
Sulphate	%	≤ 0.25
Optical Rotation		+4.9 – + 5.3

## Microbiological specification

Parameter	Unit	Value	Method
Total plate count	Cfu/g	≤ 1000	ISO 4833
Yeast	Cfu/g	≤ 100	ISO 7954
Moulds	Cfu/g	≤ 100	ISO 7954
Salmonella	/25g	Absent	ISO 6579

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**Nutritional Information per 100gr:**

Energy	290 kcal
	1214 kj
Fat (of which)	0g
- Saturated fatty acids	0g
- Mono unsaturated fatty acids	0g
- Polyunsaturated fatty acids	0g
- Trans fats	0g
Cholesterol	0g
Sodium	0mg
Potassium	0mg
Carbohydrates (of which)	80g
- Sugars	0,2-0,6g
- Polyols	0g
- Dietary fiber	0mg
- Other Carbohydrate	80g
Protein	0g
Vitamin A	0mg
Vitamin C	0mg
Calcium	<0,005 mg
Iron	<0,1mg
Additional Vitamins	0mg

**Heavy metal specifications**

Total heavy metals	≤ 10 ppm
Arsenic	≤ 3 ppm
Lead	≤ 0.5 ppm
Mercury	≤ 1 ppm
Cyanide	≤ 5 ppm
Iron	≤ 10 ppm

**Molecular formula and name**

C<sub>3</sub>H<sub>6</sub>O<sub>3</sub>  
(S)-2-hydroxy-propanoic acid

**Ingredients/ labeling**

Lactic Acid, E270

**Country of Origin**

China

**Purity and legal status**

Lactic Acid 80% is classified as GRAS ID nr 598-82-3 and is according to the current editions of the Food Chemical Codex, FAO and EU reference E 270. Local food regulations should always be consulted. The status of this product, concerning regulation regarding its use in food may vary from country to country. CAS nr. 79-33-4

**Storage**

Shelf life: max.24 months from production date when stored in cool and dry conditions well closed in its original packing.

**Packaging**

-25 kg poly drums  
-250 kg poly drums  
-1200 kg IBC's  
-bulk

**Safety and handling**

Material safety data sheet (MSDS) is available on request.

**Kosher status**

This product is Kosher certified. A Kosher certificate is available on request.

**Halal status**

This product is Halal certified. A Halal certificate is available on request.

**Manufacturer**

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