

PURAC® 80

Description	PURAC is the natural L-Lactic acid, which is produced by fermentation from carbohydrates. It can be used in many applications in food and non food areas.	
Assay	Assay Stereochemical purity (Corbion method)	79.5-80.5 % (w/w) min. 95% (% (S)-enantiomer)
Visual sensory characteristics	Color fresh	max. 100 Apha
Identification	Solubility Positive for lactate Relative density 20 °C	Soluble/miscible in water and ethanol passes test 1.18-1.20 g/ml
Purity	Sulfated ash / residue on ignition Calcium Chlorides Sulfate Arsenic (as As) Heavy metals Iron Lead Mercury Cyanide Citric, oxalic, phosphoric, tartaric acid Reducing sugars Sugars	max. 0.1 % max. 20 ppm max. 10 ppm max. 20 ppm max. 1 ppm max. 10 ppm max. 10 ppm max. 0.5 ppm max. 1 ppm max. 5 mg/kg passes test passes test FCC passes test
Physical-chemical-properties	Molecular formula Molecular weight Chemical name	CH ₃ CHOHCOOH 90 2-hydroxypropionic acid
Regulatory / Registration	CAS number EEC Additive number GRAS status Complies with EC number	79-33-4 (general 50-21-5) E270 Lactic acid 21CFR184.1061 FCC, 231/2012/EC 201-196-2