

DESCRIPTION

Lactic acid 80 is a natural L(+) lactic acid produced by fermentation from corn starch. It has a mild acid taste and is widely used as an acid adjuster for preservation and flavor enhancement in various food applications.

PROPERTIES

Product name		L(+)-lactic acid
Chemical name		2-Hydroxypropanoic acid
Molecular weight	g/mol	90.08
Molecular formula		C ₃ H ₆ O ₃
Density (@20°C/68°F)	g/ml	1.18 - 1.19
Solubility		Soluble in water and ethanol
Taste		Mild acid

SPECIFICATION

Appearance		Colorless transparent liquid
Odor		Nearly odorless
Assay(as lactic acid)	%w/w	80±0.5
Stereochemical purity(l-isomer)	%L(+)	98.0 min
Color (fresh solution)	APHA	50 max
Sulphated ash	%w/w	0.1 max
Sulphate	ppm	10 max
Chloride	ppm	10 max
Heavy metals (as Pb)	ppm	10 max
Iron	ppm	3 max
Calcium	ppm	3 max
Lead	ppm	0.5 max
Arsenic	ppm	0.5 max
Mercury	ppm	0.5 max
Cyanide	ppm	3 max
Reducing substances (sugars)		Passes test
Citric, oxalic, tartaric and phosphoric acids		Passes test
Easy carbon compounds		Passes test

PACKAGING

25kg, 200kg, 1000kg(IBC), 1200kg(IBC)

STORAGE CONDITIONS

Dry, well ventilated room

SHELF-LIFE

48 months