PURAC® FCC 88

Description
PURAC FCC 88 is the natural L-Lactic acid, which is produced by fermentation from sugar. It has a mild acid taste and is widely used as an acidulant in the food industry. PURAC’s primary functions are to preserve and flavor.

Specification
Product name: L-Lactic Acid FCC Special 88
Form: liquid
Grade: edible special
Color fresh: max. 50 Apha
Color after 6 month: max. 50 Apha
Odor: agreeable
Assay: 87.5-88.5 % (w/w)
Positive for lactate: *passes test
Relative density 20 °C: 1.20-1.22 g/ml
Sulfated ash / residue on ignition: max. 0.1 %
Heavy metals total: max. 10 ppm
Iron: max. 10 ppm
Lead: max. 0.5 ppm
Mercury: max. 1 ppm
Cyanide: max. 5 mg/kg
Citric, oxalic, phosphoric, tartaric acid: *passes test FCC
Arsenic (as As): max. 1 ppm
Calcium: max. 20 ppm
Chloride: max. 10 ppm
Sulphate: max. 20 ppm
Reducing sugars: passes test FCC
Readily carbonizable substances: *passes test
Volatile fatty acids: *passes test
Methanol / methylesters (as methanol): *max. 0.20 (v/w)
Ether insolubles: *max. 0.7 % (w/w)

Physical-chemical properties
Molecular formula: CH₃CHOHCOOH
Molecular weight: 90
Chemical name: 2-hydroxypropionic acid

Registration
CAS number: 79-33-4 (general 50-21-5)
EEC Additive number: E 270
GRAS status: 21CFR184.1061
Complies with: FCC, JSFA, 231/2012/EC