

Product data

PURAC® HS 88

Description

PURAC HS is the natural L(+)-lactic acid, which is produced by fermentation from sugar. It has a mild acid taste and is widely used in food, cosmetic and chemical industries.

PURAC's main functions are preservation, pH-regulation, flavoring, humectancy, sequestration and as natural body constituent in cosmetic products.

Specification

Product L(+)-lactic acid Form liquid, solution in water Assav 88.0-89.0% (w/w) Labelled concentration min. 88.0% (w/w) L(+) content (S) min. 97%

Visual/sensoric characteristics Clarity of solution clear Color fresh max. 35 apha Color after heating max. 50 apha Odor mild, typical acid Taste mild acid

Identification

Solubility soluble in water and ethanol Positive test for acid 1 in 10 in water litmus paper Positive test for lactate passes test

Purity

Sulphated ash max. 0.05% w/w Chloride max. 10 mg/kg + passes test* max. 10 mg/kg + passes test* Sulphate max. 1 mg/kg Arsenic Heavy metals max. 5 mg/kg Iron max. 5 mg/kg Lead max. 0.5 mg/kg

max. 1 mg/kg

max. 1 mg/kg + passes test*

2-hydroxypropionic acid

Mercury Cyanide Citric, oxalic, phosphoric, tartaric

passes test* Sugars/reducing substances passes test* Readily carbonizing substances passes test* Volatile fatty acids passes test* max.0.05% w/w passes test*

Methanol Ether insolubles

Molecular formula CH₃CHOHCOOH

Molecular weight Chemical name

Physical-chemical properties

Copyright © PURAC. All rights reserved. No part of this publication may be copied, downloaded, reproduced, stored in a retrieval system or transmitted in any form by any means, electronic, mechanical, photocopied, recorded or otherwise, without permission of the publisher. No representation or warranty is made as to the truth of representation or warranty is made as to the truth o accuracy of any data, information or opinions contained herein or as to their suitability for any purpose, condition or application. None of the data, information or opinions contained herein may be relied upon for any purpose or reason. PURAC disclaims any liability, damages, losses or other consequences, suffered or incurred in connection. disclaims any liability, darnages, losses or other consequences suffered or incurred in connection with the use of the data, information or opinions contained herein. In addition, nothing contained herein shall be construed as a recommendation to use any products in conflict with existing patents covering any material or its use.

For further information:

http://www.purac.com/

Page 1 of 2



Product data

Rev.No.6/0406

Registration

CAS number 79-33-4 (general 50-21-5)
EEC Additive number E 270
USA GRAS
Complies with FCC, USP, JSFA, JECFA
Complies with (except for assay)
EUSFA

Remarks

- o passes test: see codices
- o Complies with latest version of:
 - JECFA: Joint FAO/WHO Expert Committee on Food Additives; Codex Alimentarius
 - o EUSFA: EUSFA 96/77/EC
 - o FCC: Food Chemicals Codex
 - o USP: United States Pharmacopeia
 - JSFA: Japan's Specifications and Standards for Food Additives
- o This product is heatstable.

Copyright © PURAC. All rights reserved. No part of this publication may be copied, downloaded, reproduced, stored in a retrieval system or transmitted in any form by any means, electronic, mechanical, photocopied, recorded or otherwise, without permission of the publisher. No representation or warranty is made as to the truth or accuracy of any data, information or opinions contained herein or as to their suitability for any purpose, condition or application. None of the data, information or opinions contained herein may be relied upon for any purpose or reason. PURAC disclaims any liability, damages, losses or other consequences suffered or incurred in connection with the use of the data, information or opinions contained herein. In addition, nothing contained herein shall be construed as a recommendation to use any products in conflict with existing patents covering any material or its use.

For further information:

http://www.purac.com/