

**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.

<b>Specification</b>	Product	L-lactic acid
	Form	syrupey liquid
	Clarity of solution	passes test
	Color fresh	max. 50 Apha
	Color after 6 month	max. 50 Apha
	Odor	characteristic acid
	Taste	
	Assay	87.5-88.5 % (w/w)
	Positive for lactate	passes test
	Positive test for acid	passes test
	Density (20 °C)	1.20-1.22 g/ml
	Solubility	passes test
	Sulfated ash / residue on ignition	max. 0.1 %
	Heavy metals	max. 10 ppm
	Iron	max. 10 ppm
	Lead	max. 0.5 ppm
	Mercury	max. 1 ppm
	Cyanide	max. 1 mg/kg
	Citric, oxalic, phosphoric, tartaric acid	passes test
	Arsenic (as As)	max. 1 ppm
	Calcium	max. 20 ppm
	Chlorides	max. 10 ppm
	Sulfate	max. 20 ppm
	Sugars	passes test
	Readily carbonizable substances	passes test
	Volatile fatty acids	passes test
	Methanol	max. 0.20 % (v/w)
	Ether insolubles	max. 0.7 % (w/w)
	Stereochemical purity (S)-enantiomer	min. 97 %

<b>Physical-chemical-properties</b>	Chemical name	2-hydroxypropionic acid
	Molecular formula	CH <sub>3</sub> CHOHCOOH
	Molecular weight	90

<b>Regulatory / Registration</b>	CAS number	79-33-4 (general 50-21-5)
	EEC Additive number	E270 Lactic acid
	INS	270 Lactic acid
	GRAS status	21CFR184.1061
	Complies with	FCC, JSFA, 231/2012/EC, JECFA