

PRODUCT SPECIFICATION

SODIUM-L(+)-LACTATE

60 % AQUEOUS SOLUTION, FOOD GRADE (EU, FCC)

Product name	Sodium-L(+)-lactate 60% food grade	$C_3H_5O_3Na$
EC No.	212-762-3 (general 200-772-0)	
CAS No.	867-56-1 (general 72-17-3)	
E-No.	E 325	
Characteristics	Colourless, transparent liquid. Odourless or with a slight, characteristic odour.	
Assay		59.0 – 61.0 %
Stereochemical purity (L-isomer)		min. 97 %
Sodium content		12.1 – 12.6 %
Colour (fresh)		max. 50 apha
Identification		conforms
Density (20°C)		1.32 – 1.34 g/cm ³
Acidity (as lactic acid)		max. 0.3 % w/w
pH (20 % solution)		6.5 – 7.5
Chloride		max. 50 mg/kg
Sulphate		max. 20 mg/kg
Cyanide		max. 0.3 mg/kg
Iron		max. 10 mg/kg
Arsenic		max. 1 mg/kg
Lead		max. 2 mg/kg
Mercury		max. 1 mg/kg
Heavy metals (as Pb)		max. 5 mg/kg
Methanol and methyl esters		max. 50 mg/kg
Citrate, oxalate, phosphate, tartrate		conforms
Reducing sugars		conforms

We herewith confirm that this product meets the requirements of Commission Regulation (EU) No 231/2012 and of the latest edition of the Food Chemical Codex (FCC). All analytical methods are in accordance with the latest requirements of the FCC or equivalent methods. Test methods are available on request.



MICROBIOLOGICAL DATA

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Total Plate Count	max. 100 cfu / 1 g
Yeasts	max. 10 cfu / 1 g
Moulds	max. 10 cfu / 1 g
Listeria monocytogenes	absence / 25 g
Salmonella	absence / 25 g
Escherichia coli	negative to test
Enterobacteriaceae	negative to test
Staphylococcus aureus (as coagulase-positive staphylococci)	negative to test

All analytical methods are in accordance with the requirements of the International Organization for Standardization (ISO) or equivalent test methods.



NUTRITIONAL DATA

SODIUM-L(+)-LACTATE

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Nutritional data (typical values) Basis: weight of dry nutrients per 100 g of material

Energy value: 620 kJ / 143 kcal

Protein: - g

Carbohydrate: - g

of which

sugars < 0.5 g (as glucose)

polyols - g

starch - g

Fat: - g

of which

saturates - g

mono-unsaturates - g

polyunsaturates - g

cholesterol - mg

transfatty acids - mg

Fibre: - g

Polydextrose: - g

Inulin: - g

Sodium: 11.6 g

Organic acid: 47.7 g

Alcohol: - g



Vitamins:

Vitamin A	- µg
Vitamin B1	- mg
Vitamin B2	- mg
Vitamin B6	- mg
Vitamin B12	- µg
Vitamin C	- mg
Vitamin D	- µg
Vitamin E	- mg
Biotin	- mg
Folic acid	- µg
Niacin Pantothenic Acid	-mg
Pantothenic Acid	-mg

Minerals:

Calcium	< 0.5 mg
Iodine	< 0.02 mg
Iron	< 0.1 mg
Magnesium	< 0.3 mg
Phosphorus	< 0.3 mg
Potassium	< 0.5 mg
Zinc	< 0.05 mg



SHELF LIFE AND STORAGE CONDITIONS

LACTIC ACID, LACTATES AND BLENDS

This information refers to following Gran Velada S.L. provider products:

Lactic Acid	Food Grade, Feed Grade, Personal Care Grade, Biocidal Grade, Technical Grade, Starting Material Grade
Lactic Acid Buffered	Food Grade
Sodium Lactate	Food Grade, Personal Care Grade
Potassium Lactate	Food Grade, Personal Care Grade
Sodium Lactate/Sodium Diacetate	Food Grade
Potassium Lactate/Sodium Acetate	Food Grade
Potassium Lactate/Sodium Diacetate	Food Grade
Potassium Lactate/Potassium Acetate	Food Grade
Potassium Lactate/Potassium Diacetate	Food Grade
Potassium Lactate/Vinegar	Food Grade

Storage conditions

Lactic acid, lactates and lactate blends should be stored in their original packaging or in tight containers. Recommended storage temperature: 5 -30 °C. Please avoid exposure to direct sunlight. We recommend not to triple stack the pallets.

Shelf life

A shelf life of X years (till end of the month) from the date of manufacturing has been defined for above mentioned products (please see Table: Overview of Shelf Life).

This shelf life is guaranteed if the product is stored in original packaging under storage conditions as mentioned above. In the calculation of the shelf life, short-term deviation from the recommended storage conditions during transport of the product have been taken into consideration. The shelf-life is conditional upon compliance at all times by the customer with the above mentioned storage conditions.



Physical properties may change on prolonged storage, thus a retest is recommended after t
We aim to lengthen shelf life in the future for lactates and lactate blends once stability tests
results will have been finished.

Table: Overview of Shelf Lifehe mentioned shelf life period.

Product	Shelf life (X, in years)
Lactic Acid (all grades except L(+)-lactic acid 80% feed grade)	3
L(+)-lactic acid 80% feed grade	1
Lactic Acid Buffered	2
Sodium Lactate (all grades)	3
Potassium Lactate (all grades)	3
Sodium Lactate/Sodium Diacetate	3
Potassium Lactate/Sodium Acetate	3
Potassium Lactate/Sodium Diacetate	3
Potassium Lactate/Potassium Acetate	3
Potassium Lactate/Potassium Diacetate	3
PotassiumLactate/Vinegar	2

Expiry date

The expiry date is consequently X years (till end of the month) after the production date. On the packaging, the
production and expiry dates are indicated as follows:

Production date: DD/MM/YYYY Expiry date: MM/YYYY

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