

Sodium Lactate Food-Grade Crystalline Powder

Cat. No. CEGZ-6062

Lot. No. (See product label)

Introduction

Description

A food-grade sodium lactate material supplied as a white crystalline powder and described for acidity regulation, preservation, flavoring, pH regulation, and antimicrobial functions.

Applications

The source description lists use as an acidulant, flavoring agent, and pH regulator in beverages, meat, sourdough, salads, dressings, confectionery, and pickled vegetables. It also lists use as a fermentation and pH regulator in beer, wine, and spirits, and as an antimicrobial and shelf-life extender in bakery and meat products.

Synonyms

Sodium lactate

Product Information

Appearance

White crystalline powder Characteristics: colorless or almost colorless

Form

Powder

CAS No.

72-17-3

Molecular Formula

$C_3H_5O_3Na$; $C_3H_5NaO_3$

Molecular Weight

112.06

Purity

Content: $\geq 90.0\%$

Concentration

Content: $\geq 90.0\%$

Contaminants

Heavy metals: $\leq 0.001\%$ Arsenic: $\leq 0.0002\%$ Iron: $\leq 0.005\%$

Function

Acidity regulator; preservative; flavoring agent; pH regulator; antimicrobial agent

Quality

Moisture $\leq 3.0\%$; pH (1-10%) 6.5-7.5; chloride $\leq 0.005\%$; sulphate $\leq 0.01\%$; reducing substances conform; listed organic acids conform.

Grade

Food Grade; 34

Usage and Packaging

Package

25 kg plastic drum; net weight 25 kg; gross weight 26.4 kg