



Tech

Technical Data

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LACTIC ACID (88%)

GENERAL DESCRIPTION:

Lactic Acid is produced as a clear syrup like liquid from the fermentation of dextrose. Lactic acid is widely used as an acidulant in foods and beverages that require an edible non-volatile acid. It offers a more mild acid taste than most other food acids, and may serve as an effective preservative. The bland acidity of Lactic acid enhances the flavor of many products.

APPLICATIONS:

*** In Brewing applications, lactic acid can lower mash and water pH ***

STORAGE AND SHELF LIFE

Chemically stable when stored below (70°F, (21°C), in the original packaging under closed conditions. Retesting prior to use is recommended after three years of storage.

Care should be taken to avoid skin contact. If accident spillage or splashing occurs, consult the MSDS for proper procedures.

DESCRIPTION

Galacid Excel 88 is a natural L(+) lactic acid produced by fermentation from sugar. It is fully transparent and has a mild acid taste. It is widely used as an acidulant for preservation and flavor enhancement in various food applications.

PHYSICO-CHEMICAL PROPERTIES

Chemical name		2-Hydroxypropanoic acid
Molecular weight	g/mol	90
Molecular formula		C ₃ H ₅ O ₃
Density (@20°C/68°F)	g/mL	1.19 - 1.21
Solubility	-	Soluble in water and ethanol

SENSORY CHARACTERISTICS

Color (fresh solution)	Hazen	Max. 50
Odor	-	Nearly odorless
Taste	-	Mild acid

PURITY

Positive test for lactate	-	Passes test
Total acidity (as lactic acid)	% w/w	87.5 - 88.5
Heavy metals (as Pb)	ppm	Max. 10
Iron	ppm	Max. 10
Calcium	ppm	Max. 10
Chloride	ppm	Max. 10
Sulphate	ppm	Max. 10
Sulphated ash	% w/w	Max. 0.05
Cyanide	ppm	Max. 5
Lead	ppm	Max. 0.5
Arsenic	ppm	Max. 1
Mercury	ppm	Max. 1
Reducing substances (sugars)	-	Passes test
Citric, oxalic, tartaric and phosphoric acids	-	Passes test

REGISTRATION

Labeling	E 270
CAS number	79-33-4
GRAS status	Yes
Complies with	FCC*
*Latest edition	Kosher - Halal

PACKAGING

See packaging list

STORAGE CONDITIONS

Dry, well ventilated room

SHELF-LIFE

24 months

[For more detail about product handling & safety info, please refer to the Material Safety Data Sheet](#)