

PURAC® Vin

Description PURAC Vin is L-Lactic acid, which is produced by fermentation from sugar. PURAC Vin is developed in order to match the high quality needs for winemakers.

Product L-lactic acid
Intended use food

Specification

Form	syrupe liquid
Color	max. 25 Apha
Odor	passes test
Taste	passes test
Clarity of solution	clear
Solubility	soluble in water and ethanol
Assay	87.5-88.5 % (w/w)
Density (20 °C)	1.20-1.22 g/ml

Purity

Chlorides	max. 0.1 % (w/w)
Methanol / methylesters (as methanol)	max. 0.05 % (w/w)
Sulfated ash / residue on ignition	max. 0.05 % (w/w)
Sulfate	max. 0.010 % (w/w)
Iron	max. 10 mg/kg
Arsenic (as As)	max. 1 mg/kg
Cadmium	max. 1 mg/kg
Cyanide	passes test + max. 1 mg/kg
Citric acid	passes test
Citric, oxalic, phosphoric, tartaric acid	passes test
Ether insolubles	passes test
Positive test for acid	1 in 10 in water litmus paper
Positive test for lactate	passes test
Readily carbonizable substances	passes test
Sugars and other reducing substances	passes test
Volatile fatty acids	passes test
Heavy metals	max. 5 mg/kg
Mercury	max. 1 mg/kg
Lead	max. 0.5 mg/kg

Physical-chemical-properties Specific optical rotation, $[\alpha]_D^{21-22^\circ C}$ +2.6°

Regulatory / Registration

CAS number	79-33-4 (general 50-21-5)
Complies with	FCC, JSFA, JECFA, International Oenological Codex (OENO 4/2007)
GRAS status	21CFR184.1061
INS	270 Lactic acid
Ministry of Health Brazil	no registration required according to ANVISA Resolution 23/00