



ANDREA GALLO DI LUIGI S.r.l.

[azienda fondata nel 1892](http://azienda.fondata.nel.1892)

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POTASSIO LATTATO E326

SCHEDA TECNICA

Potassium salt of natural L(+) lactic acid, which is produced by fermentation from sugar. It has a mild saline taste, antimicrobial properties and is neutral by pH. This product is the ultra pure food grade L-potassium lactate with excellent organoleptic properties.

Product	L-potassium lactate
Form	liquid
Colour fresh	max. 50 apha
Assay	58-62% w/w
Assay potassium	17.7-18.9% w/w
Stereochemical purity (L-isomer)	min. 95%
pH (16.7g product + 83.3g water)	5.5-7.5
pH direct	6.5-8.5
Refractive index at 25°C	1.415-1.422
Density at 20°C	1.32-1.35 g/ml
Sodium	max. 0.14% w/w
Calcium	max. 20 ppm
Chloride	max. 50 ppm
Sulphate	max. 20 ppm
Iron	max. 10 ppm
Heavy metals total	max. 5 ppm
Mesophilic bacteria	max. 50 counts/g
Moulds	max. 10 counts/g
Yeasts	max. 10 counts/g
Molecular formula	CH ₃ CHOHCOOK
Molecular weight	128 (anhydrous)
Chemical name	Potassium-L-2-hydroxy-propionate
CAS number	85895-78-9 (general 996-31-6)
EEC additive number	E 326
USA	GRAS
Complies with	FCC* and EUSFA

*) Complies with FCC if sodium content is max. 0.14% (100% d.m.)