

## PURASAL® S

**Description** PURASAL S is the sodium salt of natural L-Lactic acid, produced by fermentation of sugar. It has a mild saline taste, antimicrobial properties and is neutral by pH. PURASAL S is the ultra pure food grade L-sodium lactate.

**Specification** Product L-sodium lactate

**Assay** Assay 58.8-61.2 % (w/w)  
Assay sodium 12.1-12.6 % (w/w)  
Stereochemical purity (S)-enantiomer min. 97 %

**Visual sensory characteristics** Clarity of solution clear  
Color fresh max. 25 Apha  
Form syrupy liquid

**Identification** Color reaction with catechol passes test  
Density (20 °C) 1.32-1.34 g/ml  
Positive test for lactate passes test  
Positive test for sodium passes test  
Solubility miscible with water  
Test after ignition passes test

**Purity** Acidity, as lactic acid max. 0.3 % (w/w)  
Arsenic (as As) max. 1.5 ppm  
Cyanide max. 0.3 ppm  
Heavy metals total max. 5 ppm  
Iron max. 10 ppm  
Lead max. 2 ppm  
Mercury max. 1 ppm  
Citrate, oxalate, phosphate, tartrate passes test  
Reducing substances passes test  
Sugars passes test  
Methanol / methylesters (as methanol) max. 50 ppm  
Chlorides max. 50 ppm  
Sulfates max. 20 ppm  
Volatile fatty acids passes test  
pH direct 7.8-8.3  
pH 1 + 5 (% v/v) 6.5-7.5  
pH 20% (v/v) 6.5-7.5

**Physical-chemical-properties** Molecular formula  $\text{CH}_3\text{CHOHCOONa}$   
Molecular weight 112 (anhydrous)  
Chemical name Sodium-L-2-hydroxypropanoate

**Regulatory / Registration** CAS number 867-56-1 (general 72-17-3)  
EEC Additive number E325 Sodium lactate  
INS 325 Sodium lactate  
GRAS status 21CFR184.1768  
Complies with FCC, 231/2012/EC, JSFA, JECFA