

## LACTIC ACID 80% LACTIC ACID 80%

### GENERAL DATA GENERAL

Classification <i>Denomination</i>	additive E270 <i>food additive E270</i>
Formula <i>Formula</i>	C <sub>3</sub> H <sub>6</sub> O <sub>3</sub>
TIME	50-21-5 (general); 79-33-4 (L(+)) form) 200-018-0
EINECS	(generic); 201-196-2 (L(+)) form) colorless or yellowish
Description <i>Description</i>	syrupey liquid to almost odorless solid
Composition <i>Composition</i>	<i>colorless or yellowish, nearly odorless, syrupey liquid to solid</i> 80% lactic acid solution <i>80% lactic acid solution</i>
Origin <i>Origin</i>	<i>fermentation (from the vegetable source)</i>

### PHYSICAL-CHEMICAL PARAMETERS PHYSICAL-CHEMICAL PROPERTIES

Assay Content	min. 76%
Sulphated ash	max. 0.1%
Chloride <i>Chloride</i>	max. 0.2%
Sulfate <i>Sulphate</i>	max. 0.25%
Fe	max. 10 mg . kg <sup>-1</sup>
As	max. 3 mg . kg <sup>-1</sup>
Pb	max. 2 mg . kg <sup>-1</sup>
Hg	max. 1 mg . kg <sup>-1</sup>

This specification refers to an 80% aqueous solution; for weaker aqueous solutions, values corresponding to their lactic acid content are calculated. *This specification refers to an 80% aqueous solution; for weaker aqueous solutions, calculate values corresponding to that their lactic acid content.*

### MICROBIOLOGICAL PURITY

Microbiological purity *criteria are not specified by the legislation, anyway the manufacturer guarantees the following:*

Total number of MO <i>Total plate count</i>	max. 100 <b>cfu.g<sup>-1</sup></b>
Yeasts Molds	max. 10 <b>cfu.g<sup>-1</sup></b>
Molds <i>Listeria</i>	max. 10 <b>cfu.g<sup>-1</sup></b>
<i>monocytogenes E. coli</i>	negative in 25 g <i>negative in 25 g</i>
	negative in 25 g <i>negative in 25 g</i>
<i>Salmonella</i>	negative <i>negative</i>

### ALLERGENS ALLERGENS

Allergen	Yes	No
Cereals containing gluten (ie wheat, rye, barley, oats, spelled wheat, kamut or their hybridized strains) and their products <i>Cereals containing gluten (ie wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof</i>		X
<i>Crustaceans and products thereof. Eggs and products</i>		X
<i>thereof . Eggs and products thereof</i>		X

Allergen	Yes	No
Fish and products thereof <i>Fish and products thereof</i>		X
Peanuts and products thereof <i>Peanuts and products thereof</i> Soybeans and products		X
thereof <i>Soybeans and products thereof</i> Milk and products thereof (including		X
lactose) <i>Milk and dairy products (including lactose)</i>		X
Dry nuts, i.e. almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecans ( <i>Carya illinoensis</i> (Wangenh.) K.Koch), steam Nuts ( <i>Bertholletia excelsa</i> ), pistachios ( <i>Pistacia vera</i> ), macadamia and queensland nuts ( <i>Macadamia ternifolia</i> ), and their products <i>Nuts</i> <i>ie Almond (Amygdalus communis</i> L.), <i>Hazelnuts (Corylus avellana)</i> , <i>Walnut</i> <i>(Juglans regia)</i> , <i>Cashew (Anacardium occidentale)</i>  <i>Pecan nut (Carya illinoensis (Wangenh.) K.Koch)</i> , <i>Brazil nut (Bertholletia excelsa)</i> , <i>Pistachio nut (Pistacia</i> <i>vera)</i> , <i>Macadamia nut and Queensland nut (Macadamia ternifolia)</i> and products thereof		X
Celery and products thereof <i>Celery and products thereof</i>		X
Mustard and products thereof expressed as SO <sub>2</sub> Sulfur		X
dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub>		X
		X
Molluscs and products thereof <i>Molluscs and products thereof</i> Lupine and		X
products thereof <i>Lupine and products thereof</i> According to Regulation 1169/2011/		X

EC as amended. According to regulation 1169/2011/EC as amended.

## NUTRITIONAL VALUE

Parameter <i>Item</i>	Unit <i>Unit</i>	Contents in 100 g <i>Value of 100 g</i>	Note <i>Notes</i>
<b>Energy value</b> <i>Energy</i>	kJ/kcal	1040/240	calculated as an organic acid <i>calculated as organic acid</i>
<b>Fats</b> <i>Fat</i>	G	0	
from that of which - saturated fatty acids <i>saturates</i> - monounsaturated fatty acids (monoenoic fatty acids) <i>mono-unsaturates</i> - polyunsaturated fatty acids (polyene fatty acids) <i>polyunsaturates</i>	G	0 -- --	
<b>Carbohydrates</b>	G	<0.5	
of which - sugars <i>sugars</i> - polyalcohols* <i>polyols</i> - starch <i>starches</i>	G	<0.5 -- --	as glucose and as glucose *alcoholic sugars
<b>Fiber</b>	G	0	
<b>Proteins</b> <i>Protein</i>	G	0	
<b>Salt</b> <i>Salt</i>	mg	< 12.5	Na content x 2.5 <i>On content x 2.5</i>
<b>Vitamins and minerals</b> <i>Vitamins and minerals</i>	mg	---	

According to Regulation 1169/2011/EC as amended. According to regulation 1169/2011/EC as amended.

## GMOs

The raw material does not contain genetically modified organisms, nor was it made from them. It doesn't fall within the scope of regulations 1829 and 1830/2003/EC as amended. *Above mentioned material does not contain genetically modified microorganisms and was not manufactured using GMOs. It doesn't fall under the scope of regulations 1829 and 1830/2003/EC as amended.*

## IONIZATION /X-RAYS TREATMENT

The raw material was not treated with ionization/irradiation. *Above mentioned material was not treated by ionisation or x-rays.*

## BSE/TSE

The raw material does not pose a risk of BSE/TSE transmission based on the information provided by the manufacturer about the production process and the technologies used. *Based on manufacturer's knowledge of the manufacturing process and technology we can declare that there is no risk of BSE/TSE transmission.*

## DETECTION OF MECHANICAL IMPURITIES METAL DETECTOR USING

Information not available. *No relevant information available.*

## CONTAMINANTS CONTAMINANTS

The raw material meets the requirements of Regulation 1881/2006/EC as amended, which sets the maximum limits of certain contaminant substances in food. *The above-mentioned material meets the requirements of the regulation 1881/2006/EC as amended setting maximum levels for certain contaminants in foodstuffs.*

## RESIDUES OF PESTICIDES PESTICIDES RESIDUAL LEVELS

The raw material meets the requirements of Regulation 396/2005/EC as amended on maximum residue limits of pesticides in food and feed of plant and animal origin and on their surface. *Above mentioned material meets the requirements of the regulation 396/2005/EC as amended on maximum residue levels of pesticides in or on food and feed of plant and animal origin.*

## ADDITIONAL INFORMATION ADDITIONAL INFORMATION

The raw material is in accordance with the REGULATION OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL (EC) No. 1272/2008 as amended **classified as a dangerous substance/mixture**. Contains dangerous substance/substances in given concentrations Regulation 1272/2008/EC as amended. A safety data sheet is available. *Above mentioned material is classified as dangerous substance/ mixture. It contains dangerous substances in relevant concentrations in accordance with REGULATION (EC) No 1272/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL as amended. Safety data sheet is available.*

Country of origin	Country of origin	FR (France) France 25
Packaging	Packaging	kg, IBC in
Storage	Storage	original intact packaging, in a dry and clean place, at a temperature of 5 - 30 °C <i>in the original, not damaged packaging at the dry and clean places, at the temperature between 5 and 30 deg. C min.</i>
Minimum shelf life	Shelf life	36 months from the manufacturing date <i>at least 36 months from the manufacturing date</i>