

PRODUCT SPECIFICATION

Product Code: 334

Stabilised Calcium Lactate
Food ingredient. Nutrient.

Physical-chemical Properties.	Specification
Appearance	Amorphous, fine, free flowing, heavy, white to slightly yellow, homogeneous, odourless and slightly hygroscopic powder.
Solubility	In distilled water at 10% w/w, crystalline colourless to slightly yellow solution.
pH solution	In distilled water at 5 % w/w: 6.6 ± 1.0 (5.6 to 7.6)
CALCIUM	As calcium (% w/w): 10.8 ± 1.1 (9.7 to 11.9)
Loss on drying	No more than 10 % w/w (120°C)
Arsenic	No more than 3 mg/Kg
Lead	No more than 2 mg/Kg
Mercury	No more than 1 mg/Kg
Cadmium	No more than 2 mg/Kg
Fluor	No more than 15 mg/Kg

Microbiological analysis	Specification
Total aerobes	No more than 1000 CFU/g
Enterobacteriaceae	Absent in 1 g
Coliforms	Absent in 1 g
Yeasts and moulds	No more than 100 CFU/g

Main Characteristics
<ul style="list-style-type: none"> Stable in the food under customary conditions of storage, distribution and use. High solubility in water. High bio-availability / physiologically available from the food.

Main applications
As Calcium nutrient. In dietary supplements. Food fortification.

Packaging	Double polyethylene bag in 10-Kg cartons.
Storage conditions	Keep tightly closed in original container, stored in a cool (8 to 20 °C), dry, ventilated area. Away from light.
Shelf life	Shelf life is two (2) years from date of manufacture, when stored according to the recommended storage conditions.