

**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	syruy 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,  $[\alpha]_D^{21-22^\circ}$  +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