

HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD

19C, Lianmeng International Business Tower, No.125 Huanghe Road, Zhengzhou, Henan, China Tel: +86 371-60136136

CERTIFICATE OF ANALYSIS

PO:7119

DATE: JUN.06, 2022

			: 전경하게 하고 하면 하게 하루 - 전입하다 150 HT
MANUFACTURER	HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD	QUANTITY	24MT
PRODUCT	LACTIC ACID 85% FOOD GRADE	BATCH NO	L2206061095
MANUFACTURE DATE	JUN.06, 2022	EXPIRY DATE	JUN.05, 2024

THE RESULT OF INSPECTION:

Product code	JD-LA85-01		
Chemical name	L-(+)-Lactic Acid, (S)-2-hydroxy- propanoic acid		
CAS Number	79-33-4 ; 50-21-5 (general CAS number)		
EU food additive number	E270		
Description	The lactic acid, produced by fermentation, is yellowish, syrupy and hygroscopic liquid with slightly acid odor. The product is GRAS.		
Chemical formula	C ₃ H ₆ O ₃		
Molecular weight	90.08		
CONTENT	SPECIFICATIONS	TEST RESULT	
Sterochemical purity (L- isomer)	Min 97%	97.8%	
Content	Min 85%	85.3%	
Color, fresh	MAX 200APHA	85АРНА	
Sulphate	Max 50ppm	< 50ppm	
Chloride	Max 20ppm	< 20ppm	
Sulphated ash	Max 0.1%	< 0.1%	
Iron	Max 10ppm	< 10ppm	
Total heavy metals	Max 10ppm	<10ppm	
Lead	Max 0.5ppm	< 0.5ppm	
Arsenic	Max 3ppm	< 3ppm	
Mercury	Max 1ppm	< 1ppm	
Cyanide	Max 5ppm	< 5ppm	
Limit of citric, oxalic, phosphoric and tartaric Acid	Passes test	Passed test	
Reducing sugars	Passes test	Passed test	

Remarks:

- 1.) 1ppm = 1mg/kg = 0.0001%
- 2.) Sulphated ash = Residue on ignition
- 3.) The product is a yellowish liquid and not heatstable. Because of the existence of some sugars (reducing sugars 0.3-0.5%, total sugars 0.5-0.8%), the color of the product may change with the time going during transport and storage, especially under hot temperature.

Factory Add: No. 08 Jindan Avenue, Dancheng, Henan, China

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河南金丹乳酸科技股份有限公司