



HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD

19C, Lianmeng International Business Tower,  
No.125 Huanghe Road,Zhengzhou, Henan, China

**CERTIFICATE OF ANALYSIS**

PO: 13232

DATE: Oct.11, 2023

MANUFACTURER	HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD	QUANTITY	26MT
PRODUCT	LACTIC ACID 85% FOOD GRADE	BATCH NO	L2310112096
MANUFACTURE DATE	Oct.11, 2023	EXPIRY DATE	Oct.10, 2025

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 <sub>3</sub> H <sub>6</sub> O <sub>3</sub>	
Molecular weight	90.08	
<b>CONTENT</b>	<b>SPECIFICATIONS</b>	<b>TEST RESULT</b>
Stereochemical purity (L- isomer)	Min 97%	97.8%
Content	Min 85%	85.3%
Color, fresh	MAX 200APHA	85APHA
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.

河南金丹乳酸科技股份有限公司  
HENAN JINDAN LACTIC ACID TECHNOLOGY CO., LTD

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