

Microbiological Data

L(+)-Lactic Acid

All food grades

| | | |
|--------------|--|--|
| Product name | L(+)-lactic acid 50% food grade L(+)-lactic acid 80% food grade L(+)-lactic acid 80% heat stable food grade L(+)-lactic acid 88% food grade L(+)-lactic acid 88% heat stable food grade L(+)-lactic acid 90% heat stable food grade | C ₃ H ₆ O ₃ |
| EC No. | 201-196-2 (general 200-018-0) | |
| CAS No. | 79-33-4 (general 50-21-5) | |
| E-No. | E 270 | |

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|---|--------------------|
| Total Plate Count | max. 100 cfu / 1 g |
| Yeasts | max. 10 cfu / 1 g |
| Moulds | max. 10 cfu / 1 g |
| Listeria monocytogenes | absence / 25 g |
| Salmonella | absence / 25 g |
| Escherichia coli | negative to test |
| Enterobacteriaceae | negative to test |
| Staphylococcus aureus (as coagulase-positive staphylococci) | negative to test |

All analytical methods are in accordance with the requirements of the International Organization for Standardization (ISO) or equivalent test methods.