

Shelf Life and Storage Conditions Lactic Acid, Lactates and Blends

This information refers to following Jungbunzlauer products:

Lactic Acid	Food Grade, Feed Grade, Personal Care Grade, Biocidal Grade, Technical Grade, Starting Material Grade
Lactic Acid Buffered	Food Grade
Sodium Lactate	Food Grade, Personal Care Grade
Potassium Lactate	Food Grade, Personal Care Grade
Sodium Lactate/Sodium Diacetate	Food Grade
Potassium Lactate/Sodium Acetate	Food Grade
Potassium Lactate/Sodium Diacetate	Food Grade
Potassium Lactate/Potassium Acetate	Food Grade
Potassium Lactate/Potassium Diacetate	Food Grade
Potassium Lactate/Vinegar	Food Grade

Storage conditions

Jungbunzlauer lactic acid, lactates and lactate blends should be stored in their original packaging or in tight containers.

Recommended storage temperature: 5 – 30 °C. Please avoid exposure to direct sunlight.

Lactic acid incl. lactic acid buffered has to be stored as corrosive material. The relevant regulations for storing hazardous materials are not harmonised but defined individually by each country (e.g. Code de l'Environnement/ICPE in France, GefStoffVO/TRGS 510 in Germany, PGS15 in the Netherlands, MIEAPQ in Spain, COSHH in the UK). Please check your local requirements. This does not apply to lactates and lactate blends.

We recommend not to triple stack the pallets.

Shelf life

A shelf life of **X** years (till end of the month) from the date of manufacturing has been defined for above mentioned products (please see Table: Overview of Shelf Life).

This shelf life is guaranteed if the product is stored in original packaging under storage conditions as mentioned above. In the calculation of the shelf life, short-term deviation from the recommended storage conditions during transport of the product have been taken into consideration. The shelf-life is conditional upon compliance at all times by the customer with the above mentioned storage conditions.

Physical properties may change on prolonged storage, thus a retest is recommended after the mentioned shelf life period.

Table: Overview of Shelf Life

Product	Shelf life (X, in years)
Lactic Acid (all grades except L(+)-lactic acid 80% feed grade)	3
L(+)-lactic acid 80% feed grade	1
Lactic Acid Buffered	3
Sodium Lactate (all grades)	3
Potassium Lactate (all grades)	3
Sodium Lactate/Sodium Diacetate	3
Potassium Lactate/Sodium Acetate	3
Potassium Lactate/Sodium Diacetate	3
Potassium Lactate/Potassium Acetate	3
Potassium Lactate/Potassium Diacetate	3
Potassium Lactate/Vinegar	3

Expiry date

The expiry date is consequently **X** years (till end of the month) after the production date.

On the packaging, the production and expiry dates are indicated as follows:

Production date: DD/MM/YYYY

Expiry date: MM/YYYY