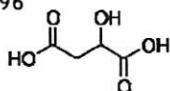


DL-MALIC ACID - FOOD GRADE

Chemical Formula : C₄H₆O₅
 Molecular weight : 134.09
 CAS Registry Number : 6915-15-7
 E. Number : 296
 Molecular Structure :



Appearance:

White Crystalline Fine Granular / Powder

Description: DL-Malic Acid is an important organic compound having a sharp, clean, tart, acidic taste. It is free flowing, stable and hygroscopic.

Reach Registration Number:

01-2119552463-40-0000

License under Food Safety and Standards

Act, 2006 Number: 10012042000166

Grades of Granularity:

Fine Granular:

99% Min. passing through USS 25 mesh

5% Max. Passing through USS 100 mesh

Powder:

75% Min. passing through USS 50 mesh

SPECIFICATIONS (Conform to FCC 9):

Characteristics	Unit	Guaranteed	Typical
Assay on dry basis (Titrimetry)	Wt. %	Min 99.5	99.8
Maleic acid	Wt. %	Max 0.05	0.03
Fumaric acid	Wt. %	Max 1.0	0.6
Residue on Ignition (sulfated Ash)	Wt. %	Max 0.05	0.02
Optical (Specific) Rotation	[α] _D ²⁰	Between - 0.10 and + 0.10	- 0.10 and + 0.10
Lead (as pb)	PPM	Max 2	<2
Water Insoluble Matter	Wt. %	Max 0.1	0.02

ADDITIONAL SPECIFICATIONS (TYPE):

Characteristics	Unit	Guaranteed	Typical
Moisture (by Loss on Drying)	Wt. %	Max 0.3	0.2
Heavy metals (pb)	PPM	Max 5	<5
Arsenic (as As)	PPM	Max 1	<1
Mercury (as Hg)	PPM	Max 1	<1
Cadmium (as Cd)	PPM	Max 1.5	<1

Note: On request.

TYPICAL PACKAGING:

1. PE lined, PE laminated HDPE bag - 25 Kg 2. PP laminated 4 ply Paper Bag - 25 Kg 3. Fibre drum with PE liner - 30 Kg 4. 800, 1000 & 1300 Kg Bulk bag with inner liner 5. 1 Kg pouches in 25 Kg HDPE bag	Full Container Load (FCL): Palletised and Stretch Wrapped 2. Packed in 25 Kg Paper Bags 36 X 25 Kg Paper Bags / Pallet = 0.9 MT 32 X 25 Kg Paper Bags / Pallet = 0.8 MT 0.9 MT X 10 Pallets & 0.8 MT x 10 Pallets = 17 MT / FCL 3. Packed in Fibre Drums 18 X 30 Kg fibre drums / Pallet = 0.54 MT X 20 Pallets = 10.8 MT / FCL 4. Packed in Bulk Bags 20 X 800 Kg bulk bag on pallets = 16 MT / FCL 20 X 1000 Kg bulk bag on pallets = 20 MT / FCL 20 X 1300 Kg bulk bag on pallets = 26 MT / FCL
Full Container Load (FCL): Palletised and Stretch Wrapped 1. Packed in 25 Kg KDPE Bags 40 X 25 Kg Bags / Pallet = 1.0 MT 36 X 25 Kg Bags / Pallet = 0.9 MT a) 0.9 MT X 20 Pallets = 18 MT / FCL b) 1.0 MT X 10 Pallets and 0.9 MT x 10 Pallets = 19 MT / FCL	

Legislation:

Thirumalai Chemicals' DL-Malic Acid meets the Food Chemical Codex specifications. German Food additive purity regulation, allows DL-Malic Acid to be added to all food products, without any quantitative limit.

In UK DL-Malic Acid is approved for use by the following:

1. The food standards (Preserves) order - 1953
2. The Soft drinks regulation 1964, amended 1995
3. Miscellaneous additive in Food regulation 1980 No.1834 for general use for an acidulant.

United States, Food and Drug Administration has approved the use of DL-Malic Acid as a general-purpose food additive, except in Baby Foods. It is included in the FDA list as a Generally Recognized as Safe (GRAS) substance.

In India, DL-Malic acid has been approved for use in carbonated beverages and as an acidulant in miscellaneous foods by - Food Safety and Standards Act -2006

Uses:

- DL-Malic Acid, the natural acid constituent of apple, finds wide application in the food industry. Due to its compatibility with all types of flavour, the flavour enhancing property, the sharp, lingering acid taste and the high water solubility nature, it is ideally suited for the preparation of Juices, Soft drinks, Cider and Wines. Its' non-hygroscopic, free flowing nature, makes it the preferred acid for dry squash juice mixes.
- When used in sugar confectionery, the low melting point of DL-Malic Acid gives greater clarity to the finished product. In cheese preparation, it increases the product yield.
- In diet products, it suppresses the bitter after taste of artificial sweeteners and reduces the amount needed, without affecting the sweetness.
- In fruit and vegetable canning, DL-Malic Acid is used for pH adjustment.
- In the edible oil processing/refining it is used to remove and control traces of metal impurities and as a synergist in admixture with antioxidants, to control rancidity.
- DL-Malic Acid is also used in Pharmaceuticals, Cosmetics, Metal cleaning and Textile finishing.

Storage:

- It must be stored in ambient temperature, properly covered in a dry well ventilated place.

Shelf Life: 24 months from the date of production under recommended storage conditions.

For further details please contact

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