



# ANDREA GALLO DI LUIGI S.r.l.u.

Company founded in 1892

Via Erzelli 9, 16152 Genova, Italy Tel. +39 (0)10 6502941

[www.andreagallo.it](http://www.andreagallo.it)

<b>Description</b>	Potassio lattato is a pure potassium lactate, the potassium salt of natural L-lactic acid, produced by fermentation of sugar.	
	Product Cod.10302020	potassium-L-lactate
<b>Assay</b>	Assay	58.8-61.2 % (w/w)
	Potassium	17.9-18.6 % (w/w)
	Density (20 °C)	1.32-1.35 g/ml
	Refractive index 25 °C	1.415-1.422
<b>Visual sensory characteristics</b>	Clarity of solution	clear
	Color fresh	max. 25 Apha
	Form	syropy liquid
<b>Identification</b>	Positive test for potassium	passes test
	Positive test for lactate	passes test
	Stereochemical purity (S)-enantiomer	min. 97 %
	Solubility	miscible with water
	Test after ignition	passes test
	Color reaction with catechol	passes test
<b>Purity</b>	Acidity, as lactic acid	max. 0.18 % (w/w)
	Cyanide	max. 0.3 ppm
	Heavy metals	max. 5 ppm
	Arsenic (as As)	max. 3 ppm
	Lead	max. 2 ppm
	Mercury	max. 1 ppm
	Citrate, oxalate, phosphate, tartrate	passes test
	Reducing substances	passes test
	Sugars	passes test
	Methanol / methylesters (as methanol)	max. 50 ppm
	Chlorides	max. 50 ppm
	Sulfates	max. 20 ppm
	Sodium	max. 0.1 % (w/w)
	pH direct	6.5-8.5
	pH 10% (v/v)	5.5-7.5
<b>Physical-chemical-properties</b>	Molecular formula	CH <sub>3</sub> CHOHCOOK
	Molecular weight	128 (anhydrous)
	Chemical name	Potassium-L-2-hydroxypropanoate

Rev.No. 18/3102/10860

Print date 12-Nov-2019