SaporePuro

TECHNICAL DATA SHEET · EN

SPLC · Rev. 2

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CALCIUM LACTATE

Product page
saporepuro.com/products/calcium-lactate-powder-e327-molecular-spherification



Illustrative image · indicative format

Product code	SPLC
Available formats	SPLC50 · 50 g · Stand-up SPLC · 250 g · Stand-up
Origin	Netherlands
Packaging country	Italy

The product

Highly soluble calcium salt from natural lactic acid, produced by fermentation. Non-hygroscopic, odorless and tasteless white powder.

Ingredients

100% Calcium lactate (E327)

Application and dosage

0,1% - 1%

Shelf-life

5 years from production date.

Storage

Store in a cool and dry place. After each use, reseal the package and keep in a clean and cool environment. Handle only with perfectly clean and dry utensils. Before each use, always check the preservation condition of the product.

Packaging materials

bag: LDPE90 label: PAP22

Environmental indications

PLASTIC. Check your municipality's regulations. It is declared that the materials used for packaging the product comply with the regulations of the European Union, and are suitable for direct contact with food. The original declaration of conformity is available on request.

Declarations

NON-GMO: this product does not contain, is not made of, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Not hazardous under normal use conditions.
PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins, and process contaminants.
ADDITIVES AND PURITY CRITERIA: The product is a food additive (E327) compliant with the general provisions and market placement requirements set by Regulation EC 1333/2008 and meets the specific purity criteria established by Regulation EU 231/2012.
GLUTEN FREE: in accordance with Regulation EC 828/2014 it can be labeled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg

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Nutritional information

Parameter / component	Quantity per 100 g
Energy	927 kJ
Energy	222 kcal
Fats	0,0 g
of which saturates	0,0 g
Carbohydrates	62 g
of which sugars	0,0 g
Fiber	0,0 g
Protein	0,0 g
Salt	0,04 g

Analyses and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Loss on drying	22-27	% (w/w)	
Chemical-physical Stereochemical purity (L-isomer)	> 96	%	
Chemical-physical Sieve <=500 µm	> 98	% (w/w)	
Chemical-physical Calcium content	13.4 – 14.5	% (w/w)	
Chemical-physical Content	98 – 101	% (w/w)	
Chemical-physical pH 5% (5 g product + 95 g water)	6.0 – 8.0		
Chemical-physical Chlorides	< 80	ppm	

Category / parameter	Specification	Unit	Method
Chemical-physical Fluorides	<15	ppm	
Chemical-physical Sulfates	< 400	ppm	
Chemical-physical Phosphates	< 150	ppm	
Chemical-physical Bromides	< 20	ppm	
Chemical-physical Magnesium and alkaline salts	< 1	% (w/w)	
Chemical-physical Acidity as lactic acid	< 0.37	% (w/w)	
Microbiological Total aerobic bacterial count	< 1000	cfu/g	
Microbiological Moulds and yeasts	< 50	cfu/g	
Microbiological Coliforms	Absent/1 g		
Heavy metals Heavy metals	< 10	ppm	
Heavy metals Mercury	< 1	ppm	
Heavy metals Lead	< 0,4	ppm	
Heavy metals Arsenic	< 1	ppm	
Heavy metals Iron	< 40	ppm	

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CALCIUM LACTATE

Allergens and derived products

Presence in the product, at the facility, and risk of cross-contamination are distinct information. "To be checked" does not indicate absence.

Category	In the product	In the facility	Risk of cross-contamination
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Additional information

The information given in this sheet, although accurate and compiled to the best of our current knowledge, is exclusively informational and relieves Gioia Group s.r.l. from any liability regarding improper use of the product concerned.