SaporePuro

TECHNICAL DATA SHEET · EN

SPALP · Rev. 2

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SPALP · Rev. 2 · Approved · Document 4a637e419008

QUALITY APPROVED / TRADUZIONE APPROVATA · en · IT rev. 2

LACTIC ACID POWDER

Product page
saporepuro.com/products/acido-lattico-in-polvere-1kg



Illustrative image · indicative format

Product code	SPALP
Available formats	SPALP80 · 80 g · Stand-up SPALP200 · 200 g · Stand-up SPALP500 · 500 g · Bag SPALP1K · 1 kg · Bag
Origin	Netherlands
Country of packaging	Italy

The product

Produced through fermentation from sugar. It consists of lactic acid and calcium lactate, with the latter produced from natural L-lactic acid. Silicon dioxide is used as an anti-caking agent. It has a characteristic lactic acid aroma and a pure lactic acid taste. Almost all of the lactic acid is present in free form and can be directly titrated.

Ingredients

Lactic acid 60% (E270), Calcium lactate (E327), Silicon dioxide (E551).

Usage and dosage

Technologically formulated food additive, used as an acidity regulator or preservation agent. Dosage 0,1% - 0,5% depending on recipe.

Shelf life

24 months from production date.

Storage

Keep the container tightly closed in a dry, well-ventilated area, away from food, feed, beverages, and incompatible materials.

Packaging materials

bag: LDPE90 label: PAP22

Environmental guidelines

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

Statements

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. Product is not hazardous under normal conditions of use.
PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRLs) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.
ADDITIVES AND PURITY CRITERIA: the additives present are in compliance with the general provisions and marketing requirements set out by Regulation EC 1333/2008 and meet the specific purity criteria established in Regulation EU 231/2012.
GLUTEN FREE: in accordance with Regulation EC 828/2014, may 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	Amount per 100 g
Energy	1369 kJ
Energy	328 kcal
Fats	0,0 g
of which saturates	0,0 g
Carbohydrates	91 g
of which sugars	0,0 g
Fiber	0,0 g
Proteins	0,0 g
Salt	0,02 g

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Physico-chemical Calcium Lactate content	36-42	% (w/w)	
Physico-chemical Lactic Acid content	58-62	% (w/w)	
Physico-chemical Silicon dioxide content	1-3	% (w/w)	
Physico-chemical Water content	< 2	% (w/w)	
Physico-chemical Particle size analysis < 710 µm	> 98	% (w/w)	
Heavy metals Arsenic	< 1	ppm	
Physico-chemical Chlorine	< 10	ppm	

Category / parameter	Specification	Unit	Method
Physico-chemical Iron	<10	ppm	
Heavy metals Lead	< 0,5	ppm	
Physico-chemical Reducing substances (Fehling test)	Positive		
Physico-chemical Reducing sugars (Fehling test)	Positive		
Physico-chemical Sulfates	< 200	ppm	
Physico-chemical Cadmium	< 0,5	ppm	
Heavy metals Mercury	< 0,5	ppm	
Microbiological Total aerobic bacterial count	< 1000	cfu/g	
Microbiological Total yeast and mold count	< 100	cfu/g	
Microbiological Escherichia coli	Absent/25 g		
Microbiological Salmonella spp.	Absent/25 g		
Microbiological Listeria monocytogenes	Absent/25 g		
Microbiological Coliforms	Absent/10 g		
Microbiological Pseudomonas aeruginosa	Absent/10 g		
Microbiological Staphylococcus aureus	Absent/10 g		
Microbiological Clostridium perfringens	Absent/0.1 g		

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Allergens and derived products

Presence in the product, at the site, and risk of cross-contamination are distinct informations. “To be checked” does not indicate absence.

Category	In the product	At the site	Cross-contamination risk
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
Tree 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

Further information

The information reported in this data sheet, while accurate and prepared to the best of our current knowledge, is solely for informational purposes and exempts Gioia Group s.r.l. from any liability regarding improper use of the referenced product.