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CERTIFICATE OF ANALYSIS

Factory price CAS 814-80-2 Calcium Lactate/ L-Calcium Lactate

calcium lactate is a white powder or crystal particles, odorless or almost odorless, slightly weatherable, and soluble in water; calcium lactate solution with the concentration of less than 10% does not crystallize at atmospheric temperature; calcium lactate is very soluble in hot water and its aqueous solution is colorless, odorless and transparent liquid.

Function & Application

1. Calcium lactate becomes the mineral fortifier in sports beverage, juice, diet foods, and baby products because of its neutral taste, stability, and high bioavailability;
2. Calcium lactate can be used to enhance the minerals in milk and fermented milk drink without impact on the product flavor and taste and risks of protein precipitation;
3. Calcium lactate is used in jelly, gum, jam, and minced fish to adjust pH, stabilize gel and enhance the gel strength;
4. Calcium lactate is also used in toothpaste to prevent mineral loss from the enamel, reduce the formation of dental calculus, and protect teeth.

Product Name	Calcium lactate
Standard	Food grade
Description	White powder
Calcium lactate(as anhydrous), %	98.8
Loss on drying, %	25.21
PH (5% v/v solution)	7.20