

Product data

Rev.No.10/2541

Description

PURACAL[®] XPro

PURACAL XPro is calcium lactate gluconate in the form of a white, free flowing powder which is odorless and practically tasteless.

Specification

Product	calcium lactate gluconate
Form	agglomerated powder
Color fresh (powder)	white
Assay calcium	12.2-13.2 % ¹
Loss on drying	5.0-10.0 % ¹
Sucrose and reducing sugars	passes test ²
Volatile fatty acids	passes test
Acidity (% as lactic acid)	max. 0.45
pH 5% (cold solution, 20°C)	6.0-8.0
Heavy metals total	max. 10 ppm ¹
Lead	max. 1 ppm ¹
Mercury (ppm)	max. 1 ppm ¹
Arsenic	max. 1.5 ppm ¹
Odor & taste (internal reference)	passes test ¹
Taste (internal reference)	passes test ¹
Fluoride	max. 15 ppm ²
Magnesium and alkalisalts	max. 0.5% ²
Total aerobic viable count	max. 1000 CFU/g ¹
Moulds	max. 50 CFU/g ¹
Yeasts	max. 10 CFU/g ¹
Enterobacteriaceae	absent in 1g ¹
Salmonella	absent in 50g ¹

¹ Method of analysis available upon request

² Method of analysis according to the FCC monograph for calcium lactate

Physical-chemical properties

Molecular formula (anhydrous)	C ₉ H ₁₆ O ₁₀ Ca
Molecular weight	324.3
Initial solubility in water	min. 20g /100ml at 20°C
pH (1% solution)	approx. 7
Bulk density	approx 600 kg/m ³

Registration

CAS number	11116-97-5
EEC Additive number	E 578 + E 327

Calcium gluconate and calcium lactate are included under the US GRAS list, for Direct Food Substances.

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Purity meets, with the exception of assay of the two components, the requirements of the monograph for calcium gluconate and calcium lactate of the Food Chemical Codex (FCC).

This product should be labeled as calcium lactate gluconate.