



Corbion Purac®
Lactic Acid &
Lactic Acid Derivatives

Purac®

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Corbion's PURAC® FCC lactic acid is naturally produced by fermentation of cane sugar. The PURAC® portfolio family covers everything from natural L-lactic acid in various concentrations to buffered blends combined with other organic acids. Lactic acid has a long-lasting taste and a unique, mild character that helps offset the intense flavor of stronger acids. It is proven to complement other flavor notes including tomato, herbs, and cheese, and is ideal for replacing vinegar (acetic acid) in savory products.



APPLICATION	FUNCTION	PRODUCT RECOMMENDATIONS	DETAILS
Beverages	Acidification, pH regulation, extend shelf life	Purac® FCC 88 Purac® Fit Plus 90 Purasal S Puramex MG, ZN Gluconal CA, K, MG, ZN	With its mild acidic taste profile, PURAC® FCC is fast emerging as the beverage acidulant of choice
Confectionery	Shelf life & stability, sour taste, texture, acid sanding	Purac® Pwdr 60, 55 Purac® Pwdr MA Purac® BF S/30 Purac® CLM Purac® CL 21/80	The PURAC® range of lactic acid and acid blends helps you reduce the effects of sugar inversion in the continuous depositing process by buffering to a specific pH. The result: enhanced product stability and optimum sourness.
Dairy & Cheese	Stabilize pH & boost flavor & fortify dairy product with calcium	Purac FCC 88 Puracal® PP Puramex MG, ZN Gluconal CA, K, MG, ZN	Lactic acid is a natural and effective way to stabilize pH in your dairy products PURACAL® is natural, highly soluble family of calcium minerals ideal for fortifying everything from yogurt to milk drinks. PURAMEX® and GLUCONAL® are our natural lactate and gluconate minerals that are produced through fermentation of sugar. And ideal for dairy fortification
Sauces, Dressings & Condiments	Extend shelf life	Purac® FCC 88 Purasal S Purasal P HiPure 60	While maintaining a low pH in sauces, dressings and condiments helps prevent the growth of common spoilage microorganisms and pathogens, it does not protect against them all – for example, Lactobacillus spp; and yeast and molds like Mucor spp and Saccharomyces spp. In fact, some bacteria thrives under low pH conditions and without oxygen, causing havoc with food products. Which is another area where PURAC® natural L-lactic acid and PURASAL® (our sodium or potassium lactates) can help, with a proven high efficacy against bacteria that are more resistant to many other acids.

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Fruits & Vegetables	Prevent bacteria	Purac® FCC 88 Puracal® PP	Use PURAC® and you protect your products against Salmonella Typhimurium, Escherichia coli and Yersinia enterocolitica – all of which afflict fruits and vegetables. Proven and natural way to prevent bacteria in fruits and vegetables. PURAC® lactic acid is easy to use and can be applied either as a wash or spray disinfectant. It can even be used to prevent contamination of wash water used for fruits and vegetables where, compared to chlorinated water, it greatly cuts the costs of wastewater treatment and disposal.
Meat, Poultry, Fish, Seafood	Listeria control, shelf life	Purac® FCC 88 Purasal S OptiForm SD4 OptiForm PD4	PURAC® is our natural lactic acid that helps reduce bacteria in fresh meat during processing. Produced naturally as part of the body's metabolism, PURAC® has been used and trusted by the meat industry for many years. When you spray (or mist) PURAC® directly onto the surface of a meat carcass or trims, it reduces microbial load and improves meat safety. Combining lactate with (di) acetate, OptiForm® enables you to control Listeria growth in meat and poultry products – increasing food safety and extending shelf life.

For more information call us at +1 800.531.7106 or visit UnivarSolutions.com/Food

