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DL-Malic Acid Specification

DL-Malic Acid is a white or nearly white crystalline powder or granules with a strong acid taste. It can be used as an acidulant in cool drinks (including lactobacillus drinks, milk drinks, carbonated drinks, cola), frozen foods (including sherbet and ice cream), and processed foods (including wine and mayonnaise). It is used as a color-keeper and antiseptic of juice.

CAS No.	617-48-1
E No.	E296
HS Code	29181400
Chemical Formula	C₄H₆O₅
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala, ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	DL-Malic Acid is a white crystalline powder. This product is widely used as a food additive in soft drinks, candy, jelly, jam, dairy products, canned foods, frozen foods, fresh fruits and vegetables, beverages, meat products and spices.

DL-Malic Acid

ITEM	SPECIFICATION
Appearance	White crystal powder or crystalline grains powder

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Assay	99%~100.5%
Specific rotation	-1.0 to +0.1
Melting point	127~132°C
Water insolubles	Not more than 0.1%
Sulphate Ash	Not more than 0.1%
Fumaric Acid	Not more than 1.0%
Maleic Acid	Not more than 0.05%
Arsenic	Not more than 3ppm
Lead	Not more than 2ppm
Mercury	Not more than 1ppm
Identification test	IR Absorption

We're DL-Malic Acid **Manufacturers, Suppliers and Wholesalers** in China.


Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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