

TECHNICAL DATA

PC-88

LACTIC ACID 88% FG

Description:

PC-88 is natural lactic acid produced by corn sugar fermentation. Lactic acid is widely used in food industry as an acidulant and as a carcass and belt spray.

Physical Properties:

Appearance – Clear, colorless to pale yellow liquid

Odor – None

pH, concentrate - >1 @ 21°C

Density – 10.01-10.2 pounds per gallon

Directions for Use:

Lactic acid has been widely used as carcass decontaminant in USDA inspected meat plants. The USDA allows up to 5% active food grade lactic acid to be sprayed on freshly slaughtered carcasses.

GMO Status:

PC-88 is derived from the fermentation of corn sugar. The culture used in the fermentation process is not a genetically modified organism. The corn used in production of lactic acid is procured from domestic sources. A large percentage of the corn acreage in the US is planted with varieties developed using biotechnology. During the course of processing lactic acid, any genetically modified DNA or protein is denatured, degraded or removed and cannot be detected in measurable amounts.

Safety:

Contact with eyes and skin will cause irritation. Wear appropriate personal protective equipment when handling.

Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep container closed. Store in a dry, cool location away from nitric and hydrofluoric acid, heat or other ignition sources.