

### Certificate of Analysis

**Product: Lactic Acid 88%, Food Grade (FCC)**

**Item Number: LAF88**

**CAS#: 79-33-4**

**Grade: FCC**

**Lot Number: 5002589/1.1**

**Manufacture Date: 08/10/2026**

**Expiration Date: 08/10/2030**

**Country of Origin: United States**

| Tested Property                                | Specification                           | Analysis |
|------------------------------------------------|-----------------------------------------|----------|
| Total Acidity (as Lactic Acid), Assay          | Min 87.5%                               | 88.0%    |
| Color (fresh solution)                         | Max. 50 Hazen                           | 9 Hazen  |
| Description                                    | Transparent, syrupy, hygroscopic liquid | Pass     |
| Sulphate                                       | Max. 10 ppm                             | Pass     |
| Cyanide                                        | Max. 5 ppm                              | Pass     |
| Reducing Substances (Sugars)                   | To Pass the Test                        | Pass     |
| Calcium                                        | Max. 10 ppm                             | Pass     |
| Chloride                                       | Max. 10 ppm                             | Pass     |
| Sulphated ash                                  | Max 0.05 % w/w                          | Pass     |
| Lead                                           | Max 0.5 ppm                             | Pass     |
| Density                                        | 1.19 - 1.21 g/mL                        | Pass     |
| Positive Test for Lactate                      | To Pass the Test                        | Pass     |
| Arsenic                                        | Max 1 ppm                               | Pass     |
| Mercury                                        | Max 1 ppm                               | Pass     |
| Citric, Oxalic, Tartaric, and Phosphoric Acids | To Pass the Test                        | Pass     |

Store in a cool, dry, and well-ventilated environment away from direct sunlight.

#### [Lactic Acid 88%, Food Grade \(FCC\)](#)

Note: The information and recommendations of Lab Alley concerning this product are based upon

Phone: 512-668-9918, Fax: 512-886-4008,

E-mail: [customercare@laballey.com](mailto:customercare@laballey.com),  
[www.laballey.com](http://www.laballey.com),

12501 Pauls Valley Road, Suite A, Austin, Texas 78737.

© copyright: 2026 Lab Alley



laboratory tests and experience. To the best of our knowledge and belief these are true and accurate, however Lab Alley assumes no obligation or liability for the information in this document. Since conditions of actual use are beyond our control, any recommendations or suggestions regarding merchantability and fitness for particular purposes are made without warranty, expressed or implied.

This is an electronically generated document and is valid without a signature.

Phone: 512-668-9918, Fax: 512-886-4008,  
E-mail: [customercare@laballey.com](mailto:customercare@laballey.com),  
[www.laballey.com](http://www.laballey.com).

12501 Pauls Valley Road, Suite A, Austin, Texas 78737.  
© copyright: 2026 Lab Alley