SPECIFICATION

DL-Malic Acid

Japanese Food Additives

| | REQUIREMENT | SPECIFICATION |
|-----|-------------------------------|---|
| | Description | White crystals or crystalline powder / odorless or slight characteristic odor / characteristic acid taste |
| | Identification | to pass test |
| | Melting point | 127∼132℃ |
| | Purity | - |
| (1) | Clarity of solution | to pass test |
| (2) | Chloride | not more than 0.004% as Cl |
| (3) | Lead | not more than 2μ g/g as Pb |
| (4) | Arsenic | not more than $3\mu\mathrm{g/g}$ as As |
| (5) | Readily oxidizable substances | to pass test |
| | Residue on ignition | not more than 0.05% |
| | Assay | not less than 99.0% |
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Japan's Specifications and Standards for Food Additives

(1 / 1) revised on 2024/04/03