## **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 $2\mu$ 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%
1		

Japan's Specifications and Standards for Food Additives

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