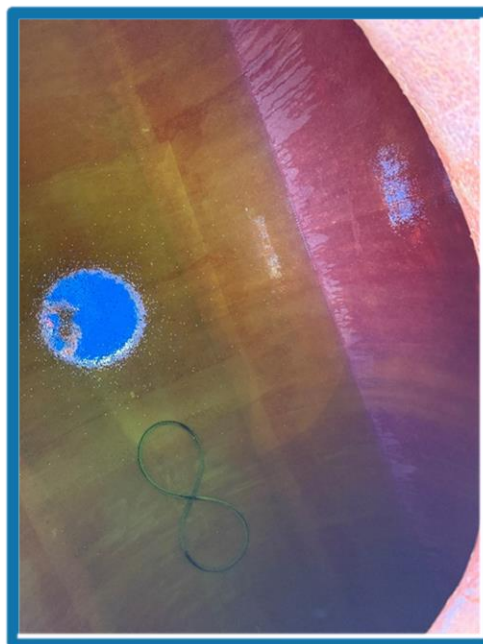


Offer Sheet

Product	Corbion Purac Powder 60 Lactic acid powder 60% and Calcium L- Lactate
Quantity	20 kg cartons
Net weight	~21,165 lbs
Condition	Free flowing
Availability	One time
Location	Reno, NV
Date	5/1/26
COA & SDS	Attached below



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Solvent Systems International
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Elk Grove Village, IL 60007
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Click here for: [Surplus Inventory](#)
Solvent-Systems.com

Corbion PURAC® Powder 60 is a **dry, buffered lactic acid system**:

- ~**60% lactic acid** (L-isomer)
- **Calcium L-lactate** as the buffering/neutralizing salt
- Trace flow aids

Functionally it delivers **controlled acidity in powder form** (less harsh than citric acid, far easier to handle than liquid lactic acid).

Primary commercial uses

1) Confectionery (largest outlet)

- Sour gummies, hard candy coatings, powdered candy
 - Provides **clean sourness + longer-lasting acid profile**
 - **Low stickiness** vs liquid acids; better shelf stability in sugar systems
-

2) Snack seasonings & savory foods

- Chips, extruded snacks, popcorn, seasoning blends
 - Acts as a **flavor enhancer/acidulant**
 - Improves “brightness” and can **reduce reliance on expensive flavors**
-

3) Meat, poultry, and plant-based proteins

- Dry rubs, marinades, processed meats, alt-protein systems
 - **pH control** for microbial stability
 - Contributes mild tang without over-acidifying
 - In plant-based, helps **flavor balance + preservation**
-

4) Bakery & dry mixes

- Bread mixes, batters, “sourdough-style” profiles
 - Adds **mild acidity** and flavor complexity
 - Useful where a **dry acid source** is needed (no liquid handling)
-

5) Functional food formulations / clean-label systems

- Used as a **fermentation-derived acidulant**
 - Supports **clean-label positioning** (vs mineral acids)
 - Works in **reduced-sodium** or reformulated products
-

6) Beverage powders (niche but relevant)

- Instant drink mixes, electrolyte powders
 - Provides **acid balance without excessive sharpness**
 - Better stability in dry blends vs liquid acids
-

Why formulators choose it

- **Buffered system** (lactic acid + calcium lactate) → smoother, less harsh taste
- **Controlled acid release** → stable flavor over shelf life
- **Low hygroscopicity** → resists caking/clumping
- **Dry handling** → no corrosion or liquid dosing issues

Compared to:

- **Citric acid** → sharper, more aggressive
- **Liquid lactic acid** → handling and moisture challenges



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CERTIFICATE OF ANALYSIS

Material No. 1001011844
Brand Name PURAC® Powder 60
Product Name L(+)-Lactic Acid Powder 60%,
Calcium L-Lactate
Batch No. 7500524462
Manufacturing Date 07-Nov-2025
Expiry Date 06-Nov-2027

Characteristic	Unit	Lower Limit	Upper Limit	Value
Assay lactic acid	%(w/w)	58.0	62.0	60.6
Assay Calcium lactate	%(w/w)	36.0	42.0	37.5
Assay Silicon Dioxide (%)	%(w/w)	1.0	3.0	1.5

Parameters are tested on a periodic batch selection basis and validated through in-process or final test method.

Characteristic	Unit	Lower Limit	Upper Limit
Color		White	
Form		Powder	
Water content	%(w/w)		2.0
Iron	mg/kg		10
Arsenic	mg/kg		1.0
Lead	mg/kg		0.5
Cadmium	mg/kg		0.5
Chloride	mg/kg		10
Sulfate	mg/kg		200
Reducing subst./sugars (Fehling test)		Passes test	
Sieve analysis <= 710 µm	%(w/w)	98	
Mercury	mg/kg		0.5
TAMC	counts/g		1000
TYMC	counts/g		100
E. Coli		Absent in 25 g	
Salmonella		Absent in 25 g	
Listeria monocytogenes		Absent in 25 g	
Coliforms		Absent in 10 g	
Pseudomonas aeruginosa		Absent in 10 g	
Staphylococcus aureus		Absent in 10 g	
Clostridium perfringens		Absent in 0.1 g	



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CERTIFICATE OF ANALYSIS

Material No. 1001011844
Brand Name PURAC[®] Powder 60
Product Name L(+)-Lactic Acid Powder 60%,
Calcium L-Lactate
Batch No. 7500529404
Manufacturing Date 30-Nov-2025
Expiry Date 29-Nov-2027

Characteristic	Unit	Lower Limit	Upper Limit	Value
Assay lactic acid	%(w/w)	58.0	62.0	60.4
Assay Calcium lactate	%(w/w)	36.0	42.0	38.0
Assay Silicon Dioxide (%)	%(w/w)	1.0	3.0	1.2

Parameters are tested on a periodic batch selection basis and validated through in-process or final test method.

Characteristic	Unit	Lower Limit	Upper Limit
Sieve analysis <= 710 µm	%(w/w)	98	
Color		White	
Form		Powder	
Water content	%(w/w)		2.0
Iron	mg/kg		10
Arsenic	mg/kg		1.0
Lead	mg/kg		0.5
Cadmium	mg/kg		0.5
Chloride	mg/kg		10
Sulfate	mg/kg		200
Reducing subst./sugars (Fehling test)		Passes test	
Mercury	mg/kg		0.5
TAMC	counts/g		1000
TYMC	counts/g		100
E. Coli		Absent in 25 g	
Salmonella		Absent in 25 g	
Listeria monocytogenes		Absent in 25 g	
Coliforms		Absent in 10 g	
Pseudomonas aeruginosa		Absent in 10 g	
Staphylococcus aureus		Absent in 10 g	
Clostridium perfringens		Absent in 0.1 g	



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CERTIFICATE OF ANALYSIS

Material No. 1001011844
Brand Name PURAC® Powder 60
Product Name L(+)-Lactic Acid Powder 60%,
Calcium L-Lactate
Batch No. 7500529402
Manufacturing Date 30-Nov-2025
Expiry Date 29-Nov-2027

Characteristic	Unit	Lower Limit	Upper Limit	Value
Assay lactic acid	%(w/w)	58.0	62.0	60.2
Assay Calcium lactate	%(w/w)	36.0	42.0	38.2
Assay Silicon Dioxide (%)	%(w/w)	1.0	3.0	1.2

Parameters are tested on a periodic batch selection basis and validated through in-process or final test method.

Characteristic	Unit	Lower Limit	Upper Limit
Color		White	
Form		Powder	
Water content	%(w/w)		2.0
Iron	mg/kg		10
Arsenic	mg/kg		1.0
Lead	mg/kg		0.5
Cadmium	mg/kg		0.5
Chloride	mg/kg		10
Sulfate	mg/kg		200
Reducing subst./sugars (Fehling test)		Passes test	
Sieve analysis <= 710 µm	%(w/w)	98	
Mercury	mg/kg		0.5
TAMC	counts/g		1000
TYMC	counts/g		100
E. Coli		Absent in 25 g	
Salmonella		Absent in 25 g	
Listeria monocytogenes		Absent in 25 g	
Coliforms		Absent in 10 g	
Pseudomonas aeruginosa		Absent in 10 g	
Staphylococcus aureus		Absent in 10 g	
Clostridium perfringens		Absent in 0.1 g	