



TECHNICAL INFORMATION

General

Appearance	White powder
Taste	Near to neutral
Solubility	Soluble in water
Clarity	100% clear in water
Magnesium content	6.9 – 7.39%

Microbiology

Standard Plate count	Max 500cfu/g
Moulds	Max 50cfu/g
E.coli	Absent in 10g
Salmonella	Absent in 10g

Physical Properties

Particle size	More than 90% thru US #80
Bulk Density	250 – 550Kg/m ³
Loss on drying	Max 10%

Labeling & GRAS

Labeled as: Magnesium Lactate & Magnesium Gluconate.
Registered under the code of USFDA for use as direct food substance.

APPLICATIONS

- ▶ Enhanced waters
- ▶ Fruit juices
- ▶ Carbonated drinks
- ▶ Dry powder blends
- ▶ Dairy products
- ▶ Effervescent tablets
- ▶ Syrups & solutions
- ▶ Animal feed & poultry

BENEFITS

- ▶ Excellent solubility & dispersability
- ▶ Excellent taste profile
- ▶ Excellent bioavailability
- ▶ Forms a clear & stable solution
- ▶ Excellent pH range