



SODIUM LACTATE

PRODUCT APPLICATIONS & BENEFITS

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FMCG Australasia Sodium Lactate can be used for a wide range of product applications: -

IN FOOD PRODUCTION

Sodium Lactate is widely used in Food Manufacturing



Sodium Lactate is used in foods to retain water, adjust acidity, resist oxidation, inflate, thicken and stabilize the foods. In addition, it is a food additive with preservative effect

Sodium Lactate is added to meat products to effectively prolong their shelf life. Sodium lactate is used along with other preservatives (such as potassium sorbate, Sodium diacetate, etc.) to more significantly restrain bacteria.

Sodium Lactate in meat products can retain water, enhance the yield, reduce water loss from the product in the vacuum packages, resist oxidation and enhance meat fragrance.



Sodium Lactate in hand pulled noodles, dumpling wrappers, ravioli wrappers can effectively stop water flow from the inside of the product to the surface, and keep the surface dry and non sticky



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IN COSMETICS

Sodium Lactate Solution in Cosmetics.

Sodium lactate is a natural moisturizing factor. It is extensively used as moistening agent in skin care products and bath products, as pH adjusting agent in liquid soap, toilet soap and shampoo, and as additive in soap to reduce water loss and prevent drying crack during storage.

IN PHARMACEUTICALS

Sodium Lactate in Pharmaceuticals.

The racemized sodium lactate product with specific rotatory power can be used in synthesis of cefuroxime Sodium salt API (Active Pharmaceutical Ingredient).



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