

Sodium Lactate Solution

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Sodium Lactate is widely used in processed meat and poultry to enhance flavor and maintain moisture.

Characteristics

Sodium Lactate Solution:

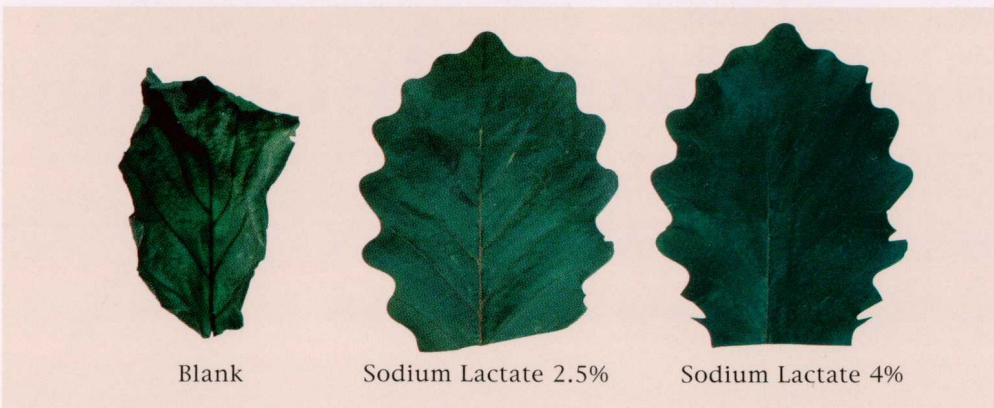
- adjusts acidity and pH of food as “acidulant” and “pH regulator” respectively
- contributes to a longer preservation of foods by lowering water activity
- has strong effects to prevent water separation and will maintain it's moisture

Water Activity Lowering Effect

Active Water Movement Value of Various Additives

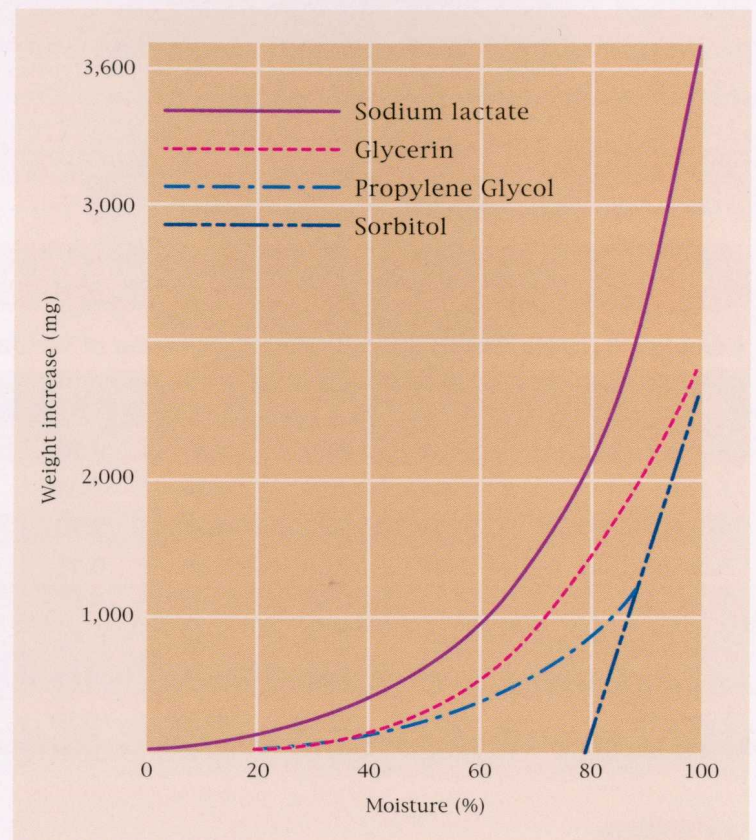
Additive	Aw Movement Value per 1g	Lowering effect(salt=100)
Salt	-0.00812	100
Sodium Maleate	-0.00400	49
Sodium Lactate(90%)	-0.00400	49
Sorbitol	-0.00195	24
Propylene Glycol	-0.00200	25
Glycerin	-0.00357	44

Oak Leaves Used to Wrap Rice Cakes* (20°C, 6hr)



*Wrap Rice Cakes : A Rice Cake Which Contains Bean Jam and is Wrapped in an Oak Leaf

Water Absorption Properties of Various humectants (23°C)



Usage

Classification	Usage	Purpose	Amount to be added(%), remark
Processed Marine Products	Salted squid organs	Adjust taste, prevent water separation	0.5-1.5 of raw material
	Fish eggs	Adjust taste, prevent water separation	0.5-1.5 of raw material
	Seafood	Prevent water separation, prevent ingredient separation	1.0-2.0 of dipping solution
Fish Cakes	Fish cake	Adjust taste, prevent water separation	0.5-1.0 of seasoning solution
	Fish sausage	Adjust taste, prevent water separation	0.2-0.7 of product weight
Processed Agricultural Products	Pickles	Adjust taste, prevent water separation	0.5-1.0 of raw material weight
	Frozen foods	Prevent freezing damage, prevent water separation	0.3-2.0 of raw material weight
	Pickled plum (Umeboshi)	Adjust taste, give freshness	1.0-2.0 of seasoning solution
	Oak leaves	Adjust pH, prevent drying	1.0-7.0 of dipping solution
Farm Products	Ham, Sausage, etc	Adjust taste, prevent water separation, stabilize quality	0.2-1.0 of raw material
Snacks and Bread	Dumplings	Prevent water separation, dryness and staleness	1.0-2.0 of flour
	Rice snack	Adjust taste, prevent cracking, improve mouth texture	0.3-0.7 of raw material
	Candy	Adjust taste, improve quality and moisture retention	0.5-1.5 of raw material
	Confectionery	Adjust taste, prevent from drying, improve mouth texture	0.5-2.0 of flour
	Bread	Adjust pH, improve mouth texture , improve dough	1.0-2.0 of flour
Noodles	Non-dry noodles	Adjust taste, prevent drying, improve yield rate, improve mouth texture	0.5-2.0 of flour
	Frozen noodles	Prevent freezing damage, prevent water separation	1.0-2.0 of flour
Pharmaceuticals	Blood Solvent	Correct electrolytes percentage of blood	Appropriate amount
	Cosmetics	Moisturizer	Appropriate amount