

**American International Chemical, Inc.**

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Internet: [www.aicma.com](http://www.aicma.com) Email: [info@aicma.com](mailto:info@aicma.com)**SPECIFICATION SHEET****MAGNESIUM LACTATE DIHYDRATE EP**

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
MGLGIP	2998	18917-93-6	November 4, 2011	JGP	No. 2	MPR

<b>CHARACTERISTICS:</b>	White to off white crystalline powder that is soluble in water and freely soluble in boiling water, slightly soluble in ethanol (96%). Manufactured in a class 100K facility using injection grade water by a patented electrolysis process.
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<b>SPECIFICATIONS:</b>	Assay (dried basis)	98.0-102.0%
	Identification	
	A. Lactate (EP)	To pass test
	B. Magnesium (EP)	To pass test
	Magnesium content	
	Dry basis	11.8-12.2%
	As is basis	10.0-10.4%
	Charred (Dark) particles	Material to contain not more than 3 minute charred (dark) particles per 100 g of the sample without affecting the purity of the product.
	Loss on drying	14.0-17.0%
	pH (5.0% solution)	6.5-8.5
	Chloride	100 ppm max
	Sulfate	50 ppm max
	Iron	40 ppm max
	Heavy metals	10 ppm max
	Arsenic	2 ppm max
	Lead	5 ppm max
	Cadmium	2 ppm max
	Bulk density	0.67-1.00 g/mg
Total plate count (Mesophilic bacteria)	1000 cfu/g max	
Mold	100 cfu/g max	
Yeast	100 cfu/g max	

<b>PACKAGING:</b>	25 kg fiber drum with P.E. liner
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<b>APPLICATIONS:</b>	As a source of magnesium in any food, beverage, and nutritional supplement applications, especially for those products that require low total aerobic count, improved solubility; neutral pH and low trace minerals. Can be considered Organic per USDA National Organic Program (NOP), Section 205.605B.
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<b>SPECIAL STORAGE INSTRUCTIONS:</b>	Store in well closed container in dry location at ambient room temperature (~ 20°C)
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<b>OTHER:</b>	The manufacturing site is WHO cGMP and ISO 9000-2004, ISO 14000-2006 certified. The manufacturer has achieved a COS issued by the EDQM. It is certified by NQA to the requirement of HACCP under the Codex Alimentarius. The product is Kosher and Halal certified
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<b>SHELF LIFE:</b>	Material should be re-tested against certificate of analysis 5 years from date of manufacture.
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