

## 5126 – GLUCO DELTA LACTONE, (For Cheese)

REF NO: TBL/QA/SS/LC/5126	STANDARD SPECIFICATION FOR GLUCO DELTA LACTONE, (For Cheese)	Rev. No: 03
Issue No: 04		Review Date: 26/10/2025
Issue Date: 27/10/2022		Product code: 5126

### PRODUCT PROPERTIES

C.A.S Number	NA
Chemical Formula	NA
Formula weight	NA
Functional Uses	Gluc Delta Lactone is used as a leavening agent, and has been used for instant bread that needs no proofing and also used as a coagulant: In cheese to coagulate milk proteins
Standard Packaging	25 kg

### PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	White Crystals
Solubility	Freely soluble in water.

### CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Loss on drying (at 105°C)	NMT- 0.5%
Total Ash	NMT- 0.1%
Heavy Metal (Pb)	NMT- 20ppm
Arsenic (As)	NMT- 10ppm
Assay	99.0 – 100.5%

**NOTE:** Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

