

REF. LF1000A

GENERAL CHARACTERISTICS	
Physical aspects	White or slightly yellowish powder
Organoleptic aspects	Odourless and tasteless
Origin	Product obtained by a chemical synthesis from the fermentation of sorbitol.
Chemical status	Chemical name : 2,3-didéhydro-L-threo-hexono-1,4-lactone or 3-ceto-L-gulofuranoiactone Molecular formula: C ₆ H ₈ O ₆

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Easily soluble in water ➤ Soluble in ethylic ether, petroleum ether, toluene and chloroform. ➤ Strong chemical reducer, but stable in dry air. In aqueous solution, it is progressively destroyed by atmospheric oxygen. ➤ Oxidation degradation is catalysed by traces of heavy metals and by light.
Applications	<ul style="list-style-type: none"> ➤ Flour corrector ➤ Anti-oxidant: slows and avoids down the oxidation of fats in particular. ➤ Preserves the taste and the color of the finished product. ➤ Often used in fruit preparations, fruit juice, wine, beer, and sparkling wine. ➤ Pharmaceutical preparations: for the treatment of scurvy, Möller-Barlow's disease and deficiency phenomena (particularly high requirements, for example during periods of pregnancy and lactation, at the age of growth or in cases of illness infectious), for the fight against disturbances in healing wounds and delays in the healing of fractures. ➤ Used in meat processing for strengthening the salting process, as well as for fruit juices, wine, beer and sparkling wine. ➤ Dietary products: infant foods, low-calorie or energy-reduced food products. For adults, the vitamin C requirements are about 60 mg per day. ➤ Used in poly-vitamin preparations to meet specific dietary requirements

APPLICATIONS	
Applications	Recommended dosage
<ul style="list-style-type: none"> ➤ Fish and other canned fishery products, semi-cured products, frozen and deep frozen products ➤ Frozen eggs ➤ Chewing gums, jams, jellies, marmalades, creams of chestnuts and creams of other shell products, candied petals, candied fruits ➤ Broths, soups, mustards, condiments and culinary sauces (except those defined by the uses), ➤ Canned vegetables and fruits, semi-cured products, frozen or deep-frozen products ➤ Dehydrated potatoes in flakes ➤ Drinks and powdered formulas for alcohol-free drinks, juices and fruits nectars, syrups, beers, ciders, Perry ➤ Alcoholic flavored drinks made from grape or apple ➤ Flours for bread making: breads and special breads 	150 to 300 mg/Kg
➤ Standard bread (related to the amount of flour)	40 to 100 mg/Kg
<ul style="list-style-type: none"> ➤ Totally dehydrated powdered milks ➤ Fruit and vegetables ➤ Jellified preparation made from fruits, or vegetables and by-products for food industry ➤ Cooled hash meat preparations 	250 to 500 mg/Kg
➤ Pastries: for 100 Kg of flour	2 to 3 g
➤ Confectionery items in a tablet or pill form and prepared cold, sugar-coated or not, and fruit flavoured	400 to 800 mg/Kg
➤ In the soaking bath of raw apples ready for use IVth range	500 mg to 1 g/L

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	<i>Quantum Satis (Group I – Additives)</i>
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	<i>Quantum Satis (Group I – Additives)</i>



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<p>04.1.2 Peeled, cut and shredded fruit and vegetables - only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes</p> <p>04.1.3 Frozen fruit and vegetables</p> <p>04.2.3 Canned or bottled fruit and vegetables</p> <p>04.2.4.2 Compote excluding products covered by category 16 Desserts</p> <p>04.2.5.1 Extra jam and extra jelly as defined by directive 2001/113/EC</p> <p>04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC</p> <p>04.2.5.3 Other similar fruit or vegetable spreads</p>	Quantum Satis
05 Confectionery	
<p>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar</p> <p>05.2 Other confectionery including breath refreshing microsweets</p> <p>05.3 Chewing gum</p> <p>05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4</p>	Quantum Satis (Group I – Additives)
07 Bakery wares	
<p>07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek</p> <p>07.2 Fine bakery wares</p>	Quantum Satis (Group I – Additives)
<p>07.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt</p> <p>07.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek</p>	Quantum Satis
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I – Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16 th December 2008 and amended versions.	



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SPECIFICATIONS

Physico-chemical specifications

Ascorbic acid (purity)	Min. 99.0 % *
Humidity (weight loss on drying at 100 °C)	Max. 0.4 % *
pH (aqueous solution at 2 %)	2.4 – 2.8 *
pH (aqueous solution at 5 %)	2.1 – 2.6
Sulphated ash	Max. 0.1 % *
Melting point	190 °C – 192°C *
Specific optical rotation (aqueous solution at 10 %)	(+) 20.5° - (+) 21.5° *
Granulometry	100 mesh = 150 µm : 90 %

Heavy metals

- Lead	Max. 2 ppm *
- Copper	Max. 3 ppm
- Mercury	Max. 1 ppm *
- Arsenic	Max. 3 ppm *

Microbiological specifications

Total plate count	Max. 1000 cfu/g
Yeasts	Max. 100 cfu/g
Moulds	Max. 100 cfu/g
Coliforms	Absence in 1 gram
Salmonella	Absence in 25 grams
E.coli	Absence in 25 grams

* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.

NUTRITIONAL INFORMATION FOR 100 G

Energetic Value	0 Kcal / 0 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	0 g
- Sugars	0 g
Proteins	0 g
Salt	0 g
Vitamin C	≥ 99 g



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Réf : QUAL.FT.064

Version 4

MàJ: 22/06/2023

Page 4 sur 6

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>This product haven't received any ionizing treatment, it is doesn't produce with ionized raw materials.</i>
Nanomaterials	<i>This product isn't produce using nanomaterials, it doesn't contain any nanomaterials referring to regulation EC n°1169/2011.</i>
N° CAS / EC	9000-07-1 / 232-524-2

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	

LABELLING: Denomination / Synonyms: acidum ascorbium; L-asorbique acid



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Réf : QUAL.FT.064
Version 4
MàJ: 22/06/2023
Page 5 sur 6

PACKAGING/STORAGE CONDITIONS

Packaging	150 g or 1 Kg tin net weight or 25 Kg bags net weight
Storage conditions	It is recommended to keep products safe from humidity, at a temperature below 25 ° C.
Shelf life	24 months minimum in its original and unopened packaging

ARTICLE CODE 150g ⇒ 10184 1Kg ⇒ 100A 25Kg ⇒ 101P

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

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MàJ: 22/06/2023
Page 6 sur 6