



Technical Data Sheet

Name: D-(+)-Glucono-1,5-lactone

CAS: 90-80-2

Molecular Formula: C₆H₁₀O₆

Molecular Weight: 178.14

EINECS: 202-016-5

Packing: 25kg/bag

Technical indicators:

item	GB7657-87
Gluconolactone content	≥99%
Arsenic (As) content	≤0.0003%
Heavy metal (Pb) content	≤0.002%
Lead (Pb) content	≤0.001%
Reducing substance (D-glucose) content	≤0.5%
Sulfate (SO ₄ ²⁻) content	≤0.03%
Calcium (Ca ²⁺) content	≤0.03%
Chloride (Cl ⁻) content	≤0.03%

Uses: Used as a food additive as a sour agent, used in juices, beverages and jellies; As a coagulant, gluconolactone is a food coagulant allowed to be used in China's GB2760-1996 regulations, for soybean protein, milk protein, as a tofu coagulant, add 0.25% to 0.3% in soy milk, compared with calcium sulfate, due to the good water solubility of this product, can disperse evenly in soy milk, made of tofu delicate, Often used with calcium sulfate; Used as a leavening agent, compared with other acids, it is not easy to react at low temperatures, after heating into gluconic acid, and then react with sodium bicarbonate to produce carbon dioxide bubbles, uniform foaming, fine, can be used as biscuits, bread and other leavening agents, especially for cakes; Used as a chelating agent to regulate the pH value of milk products, and can prevent the production of milk stone, prevent the production of beer stone; It can also be used as a toothpaste additive to help remove tartar, because this product can react with dental scaling; It can also be used as a photographic development agent, a stabilizer and a stimulus reliever for vitamins in medicine and cosmetics; Fabric glue additive; Additives to detergents; Bottle cleaning agent; Metal surface cleaning agent before



Unilong Industry Co., Ltd

Add: No.2000 Shunhua Rd, High-Tech Zone , Jinan City, Shandong Province, China

electroplating.

Unilong Industry