Product Specification Sheet

1. Product Description

Product Name:	Malic Acid — Bulk Food Grade
Chemical / Common Name:	DL-Malic acid
Synonyms:	Hydroxybutanedioic acid, DL-Hydroxysuccinic acid, E296
Ingredient Statement:	Malic acid
Molecular Formula / Weight:	C4H6O5 / 134.09 g/mol
CAS No. / HS Code:	6915-15-7 / —
Grade:	☐ Conventional ☐ Organic ☒ Food Grade ☐ USP / FCC
Country of Origin:	Canada
Description:	White or nearly white crystals with a smooth tart taste.

2. Physical & Chemical Characteristics

Parameter	Specification	Method
Appearance	White or nearly white crystals	FCC
Odour & Taste	Smooth tart taste	FCC
Identification (IR)	Positive for malic acid	FCC
Assay (%)	99.0 – 100.5	FCC
Fumaric Acid (%)	≤ 1.0	FCC
Maleic Acid (%)	≤ 0.05	FCC
Residue on Ignition (%)	≤ 0.1	FCC
Water Insoluble Matter (%)	≤ 0.1	FCC
Specific Rotation	-0.10° to +0.10°	FCC
Particle Size	On US #25 (710 µm): ≤ 1 %; through US #100 (150 µm): ≤ 5 %	Sieve

3. Contaminants

Parameter	Specification	Method
Lead (Pb) (mg/kg)	≤ 2	FCC

4. Microbiological Characteristics

Parameter	Specification	Method
Not specified	—	—

5. Allergen Declaration

Priority Allergen (Health Canada)	Present in Product	Same Line / Facility
Peanuts	☐ Yes ☒ No	☐ Yes ☐ No
Tree nuts	☐ Yes ☒ No	☐ Yes ☐ No
Sesame seeds	☐ Yes ☒ No	☐ Yes ☐ No
Milk	☐ Yes ☒ No	☐ Yes ☐ No
Eggs	☐ Yes ☒ No	☐ Yes ☐ No
Fish	☐ Yes ☒ No	☐ Yes ☐ No

Priority Allergen (Health Canada)	Present in Product	Same Line / Facility
Crustaceans & molluscs	☐ Yes ☒ No	☐ Yes ☐ No
Soy	☐ Yes ☒ No	☐ Yes ☐ No
Wheat & triticale	☐ Yes ☒ No	☐ Yes ☐ No
Gluten (barley, oats, rye)	☐ Yes ☒ No	☐ Yes ☐ No
Mustard	☐ Yes ☒ No	☐ Yes ☐ No
Sulphites (≥ 10 ppm)	☐ Yes ☒ No	☐ Yes ☐ No

6. Regulatory Status

GMO Status:	☐ Non-GMO ☐ Contains GMO ☐ Not applicable
Irradiation:	☐ Not irradiated ☐ Irradiated
Certifications:	☐ Kosher ☐ Halal ☐ Organic ☐ Vegan ☐ Other: _____
BSE / TSE Statement:	Synthetic product, not of animal origin. Free from BSE/TSE risk.
Standard of Quality:	Complies with Food Chemicals Codex (FCC) specifications. Not for pharmaceutical use.

7. Packaging, Storage & Shelf Life

Uses:	Acidulant and flavour enhancer for beverages, confectionery and foods.
Packaging:	Food-grade sealed pouches, repacked from the manufacturer's original packaging.
Storage Conditions:	Clean, dry (< 75 % RH), ambient conditions.
Shelf Life:	24 months from the date of production under recommended storage conditions.
Lot Code Format:	YYYYMMDDNN (repack date + sequence), traceable to the manufacturer lot.

8. Quality Assurance Review

Reviewed By (QA): LiquidShop Quality Assurance **Review Date:** 2026-10-08

This document was prepared electronically and reviewed by LiquidShop Quality Assurance. It is valid without a signature.

The information contained in this document is accurate to the best of our knowledge. It is the responsibility of the user to ensure the product is suitable for its intended application and complies with applicable regulations.