Magnesium Lactate Dihydrate

A perfect choice for magnesium fortification of food and beverages
Magnesium Lactate Dihydrate – Applications

Magnesium lactate dihydrate is a mineral source in food and beverages, supplements and pharmaceuticals. Due to its neutral taste and high solubility, it is the magnesium salt of choice for mineral fortified liquid applications. As an organic mineral, it is preferred over inorganic sources because of its superior bioavailability and physiological compatibility.

Properties of Magnesium Lactate Dihydrate

- White crystalline powder
- Practically odourless
- Neutral taste
- Mineral content of 10.2%
- Good solubility (84 g/L)
- Highly bioavailable
- Allergen and GMO free

Magnesium Lactate facts

- Magnesium is an important mineral in the human body
- Magnesium strengthens the heart and bones, supports muscle function and contributes to mental health
- There is a risk of magnesium deficiency in industrialised countries
- Recommended dietary allowance (RDA) of magnesium is 375 mg in the EU and 420 mg in the USA
- Of all organic magnesium salts, magnesium lactate has the most neutral taste
- Magnesium lactate has a high and stable solubility of 84 g/L, equivalent to 840 mg magnesium in 100 mL

Magnesium lactate dihydrate is the perfect choice for liquid applications

Specification

Jungbunzlauer magnesium lactate dihydrate is supplied in accordance with the requirements of the Food Chemicals Codex (FCC) and of the European Pharmacopoeia (Ph. Eur.), always in their latest versions.

- Molecular formula: \((\text{C}_3\text{H}_5\text{O}_3)\cdot\text{Mg} \cdot 2\text{H}_2\text{O}\)
- Molecular weight: 238.5 g/mol
- Mineral content: 10.2%
- CAS No: 18917-93-6
- EC No: 242-671-4
- Quantity: 25 kg net
- Granulation: powder