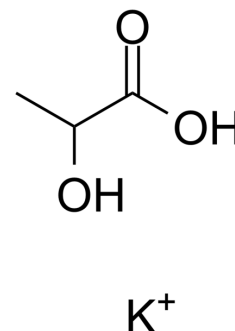


## Lactate potassium

Cat. No.:	HY-B2227C
CAS No.:	996-31-6
Molecular Formula:	$C_3H_5KO_3^+$
Molecular Weight:	129.18
Target:	Bacterial
Pathway:	Anti-infection
Storage:	Please store the product under the recommended conditions in the Certificate of Analysis.



### BIOLOGICAL ACTIVITY

Description	Lactate (Lactic acid) potassium is used as a sodium chloride substitute in the elaboration of dry meat products. Lactate potassium (56%) and sodium diacetate (4%) mixture inhibit the development of <i>L. sake</i> and <i>L. monocytogenes</i> bacteria at 4 °C to extend the shelf life of food <sup>[1][2]</sup> .
IC <sub>50</sub> & Target	Bacterial <sup>[2]</sup>

### REFERENCES

- [1]. Choi YM, et al. Combined effects of potassium lactate and calcium ascorbate as sodium chloride substitutes on the physicochemical and sensory characteristics of low-sodium frankfurter sausage. *Meat Sci.* 2014 Jan;96(1):21-5.
- [2]. Stekelenburg F K, et al. Enhanced inhibition of *Listeria monocytogenes* in frankfurter sausage by the addition of potassium lactate and sodium diacetate mixtures[J]. *Food microbiology*, 2003, 20(1): 133-137.

**Caution: Product has not been fully validated for medical applications. For research use only.**

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