



## LACTIC ACID

Lactic acid is used extensively in the food industry (but also in the pharmaceutical and textile industries) for its acidifying and bacteriostatic properties. It results from sugar fermentation (hexoses) instigated by lactic bacteria.

When exposed to heat, the bacteria found in milk transform lactose into glucose and galactose then into lactic acid.

The acidity measure (expressed in Dornic degrees) makes it possible to control the quality of raw milk: 1 Dornic degree (1°D) is equal to 0.1g of lactic acid per litre. If milk is not refrigerated and the lactic acid content reaches 6 to 7 g/l (60 to 70°D), casein coagulates and milk “turns” at an ambient temperature. When the acidity reaches 35° to 40° D, casein forms a precipitate if milk is brought to boiling.