

Interspace creates new applications for Lactic Acid

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The application for lactic acid in India has been mainly restricted to its use in the manufacture of IV fluids in the pharmaceutical sector. Chennai based Interspace Biotech Pvt. Ltd, has over the last two years been successful in creating new markets for lactic acid by developing applications in the food, industrial and cosmetics sectors. "Worldwide lactic acid is seen as a viable food ingredient but there has been no conscious effort to develop the market in India," said Aruna Rangachar, director, Interspace Biotech.

Lactic acid is used in the food sector in beverages, dairy, confectionery, meat, fruits and vegetables etc. The main function of lactic acid is to serve as a buffering agent, pH regulator, flavor enhancer, anti microbial agent etc. At a global usage level upto 80 percent of lactic acid usage is in the food segment. "The food industry is key for lactic acid. In India there has hardly been any significant usage of lactic acid in the food sector and from almost a zero base, we have created a 200 tons market in India," added Rangachar.

Interspace has a business alliance with Belgium based Galactic sa/nv to market lactic acid and its derivatives for the Indian market. Galactic is amongst the leaders in the lactic acid segment where other major players are Purac of Netherlands and ADM of United Kingdom. Using sugar as starting substrate, lactic acid is fermented at various purity levels depending on the application.