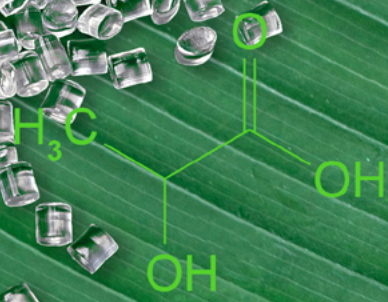


# Lactic acid

Lactic acid-producing bacterial strain



Art: Andre Scofano (based on iStock images)



**Embrapa**  
Agroenergy

# Lactic acid-producing bacterial strain

Raw material

Sweet sorghum juice

Process

Fermentative

End Product

Lactic acid

Bioprocess for the production of lactic acid using an elite bacterial strain selected from the Brazilian biodiversity. The production is based on sweet sorghum juice, but other raw materials can also be used for the production of lactic acid.

## Applications

- + Food Industry (acidulants).
- + Fine Chemical Industry (paints, varnishes and plasticizers).
- + Building blocks for the production of renewable polymers.

## Advantages

- + Bacterial strain isolated from Brazilian biodiversity belonging to Embrapa.
- + Nutrients and mineral salts necessary for the growth of microorganisms are already present in the sweet sorghum juice.
- + Sweet sorghum can be produced during the sugarcane off season period.
- + Value addition to the sugar-alcohol energy sector.

## Stage ► TRL/MRL 3 - Lab scale

Take this technology to another stage



Research with us for other potential uses



Make this technology the basis of your incubated company

Person in charge: **THAÍS FABIANA CHAN SALUM**