

■ L-Glutamic Acid

Introduction

Product properties: White crystals or crystalline powder; slightly characteristic taste and acid taste, non-toxic. Freely soluble in formic acid and hot water, slightly soluble in cold water. Hardly dissolves in ether, acetone and cold acetic acid. Insoluble in ethanol and methanol.

Functions:

- 1.L-Glutamic Acid as an important nutrient for human growth, not only has a special physiological role, but also has a unique feature in the food industry.
- 2.L- Glutamic Acid as a flavor enhancer can be used to enhance the flavor of the beverage and food.
- 3.L-Glutamic Acid can be used as a nutritional drug. Glutamic acid for hair restorer, can be absorbed by the scalp, prevent hair loss and hair newborn. Glutamic acid to the skin, the treatment of wrinkles is curative.
- 4.L-Glutamic Acid can be used in medicine, because glutamic acid is one of the amino acids of protein. Although it is not essential amino acids the human body, it can be used as carbon and nitrogen nutrients involved in the body's metabolism. Glutamic acid has a higher nutritional value.

Ingredient

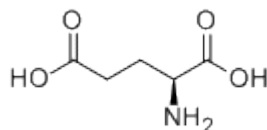
Product Name L-Glutamic Acid

CAS 56-86-0

MF C₅H₉NO₄

MW 147.13

MS



Item and Standard

ITEM	UNIT	STANDARD
Appearance		White crystalline powder
Identification		Infrared spectroscopy
Assay	%	≥98%
Specific Rotation [α] _D ²⁰	°	+31.5° – +32.5°
PH		3.0–3.5
Chloride(Cl)	%	≤0.04%

Arsenic(As)	%	≤0.0001%
Lead(Pb)	%	≤0.001%
Loss on Drying	%	≤0.5%
Residue on Ignition	%	≤0.2%
Aerobic Bacteria		≤1000cfu/g
Yeast& Mold		≤100cfu/g
E.Coli		Negative

Application

L-glutamic acid is widely used. As drugs, it can treat hepatic coma, also can be used for production of MSG, food additives, spices, cosmetics, and used in biochemical researches.

1. Food Industry

Amino acids as important nutrients of human growth, not only has special physiological functions, but also has unique features in food industry. L-Glutamic acid can be used as a flavor enhancer, enhancing beverage and food taste. It not only can enhance the flavor of food, but also has animal food preservative effect.

2. Cosmetics industry

L-Glutamic acid as a nutritional drugs can be used for skin care and hair care. For hair agent, it can be absorbed by hair scalp to prevent hair loss; When applied to the skin, it has effective treatment on wrinkles .

L-Glutamic acid is a natural plant ingredient, from the world's most advanced biological enzyme engineering technology, to develop daily used cosmetics such as hair care and skin care cosmetics. So surface active agent to synthesize L-Glutamic acid has great market.

3. Pharmaceutical Industry

L-Glutamic acid can be used as carbon and nitrogen nutrition with body metabolism. It has high nutrient value.



Packaging

25KG



Qingdao Wanyuan Mountain Biotech Co.,Ltd
青岛万源山生物科技有限公司

Storage

Please reading safety data sheet before carrying or using the product.
Cool and dry, keep tightly closed, quality guarantee period is two years.