Foodcom[®]

Monosodium Glutamate

Date

Specification code MNG/1/CHE/E

10	/12/	20	ΩA
12/	12/	20	24

Product description	
Description	Monosodium Glutamate contains approximately one molecule of water of crystallization. It appears as white, practically odorless, free- flowing crystals or crystalline powder. It is freely soluble in water, and is sparingly soluble in alcohol.
Chemical formula	C5H8NaNO4H2O
Colour	Clear and Colorless
Chemical Family	Amino Acid

Physical chemical analysis	
Purity	min 99 %
pH (5% solution)	6.7 - 7.2
Transmittance	≥ 98%
Specific Rotation	+24.90 ~ +25.30
Sulphate	≤ 0.05 %
Loss on Drying	≤ 0.50%
Chloride	≤ 0.10%
Pyrrolidone Carboxylic Acid	≤ 0.20%
Iron (Fe)	≤ 5 ppm
Lead (Pb)	≤ 1 ppm
Arsenic (As)	≤ 1 ppm
Cadmium (Cd)	≤ 1 ppm
Mercury (Hg)	≤ 0.05 ppm

Others specs

Allergens	A product is free from sulphite if the concentration in the product is not higher than 10 mg/kg (ppm)
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	MSG does not require any special storage and handling conditions. We recommend avoiding direct ray of light and store in a cool and dry place

Microbiological analysis

Total Plate Count	<1000 cfu/g
Mould and yeasts	≤50 cfu/g
E. coli	Negative
Total Coliform	Negative
Pathogenic microorganism (Salmonella sp)	Negative

Our certificates



Foodcom S.A. Komedy 2/3 , 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu Formulated

-

Veronika Hlynska vhlynska@foodcom.pl

Mateusz Augustyniak maugustyniak@foodcom.pl

Approved by