

SPECIFICATION

Product Name: Monosodium Glutamate
Chemical Formula: C ₅ H ₈ NO ₄ Na
CAS Number: 142-47-2
Molecular Weight: 169.11 g/mol
Appearance: White crystalline powder
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min./Max.)
Sodium Glutamate	%	99.4%	≥99.0%
Particle Size	-	30 mesh	---
Transmittance	%	99%	≥98%
[α] _D 20 Specific Rotation	-	+25.0°	+24.90~+25.30
Loss on Drying	%	0.1%	≤0.5%
PH Value	-	7.0	6.7 - 7.5
Iron mg/kg	PPM	<5 PPM	≤5 PPM
Sulfate	%	<0.05	≤0.05%
Arsenic	PPM	<0.5	≤0.5 PPM
Lead	PPM	<1 PPM	≤1 PPM
Zn	mg/kg	<5	≤5

Physical Properties

- Solubility: Soluble in water. Insoluble in ethanol. Insoluble in acetone. Insoluble in methanol. Insoluble in ether. Insoluble in chloroform.

Shelf Life & Storage

- Shelf Life: 5 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a tightly closed, moisture-resistant container in a cool, dry, and well-ventilated place, protected from moisture, excessive heat, direct sunlight, and contamination.

Applications

- Use: Widely used in the food industry to provide and enhance the umami (savory) taste of foods. It improves overall flavor perception and complements the natural taste of proteins and savory ingredients.
- Dosage: Depends on Desired umami intensity, Salt (sodium chloride) level, Product formulation, Other flavor enhancers (e.g., yeast extract, nucleotides), Processing conditions, Regulatory requirements.

Packaging

- Standard Packing: 25 Kgs pp bag with inner liner or as per customer requirement.
- Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.

* Specifications are based on the manufacturer's provided specifications.