

Product Specification MONOSODIUM L-GLUTAMATE

Product and Company Information

Monosodium L-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. It is used to enhance the flavor of the food or as a raw material when processing other compound seasoning such as stock cubes, sauces, stock powders, etc.

Chemical Formula $:C_5H_8O_4NNa \cdot H_2O$ Molecular Weight :187.13 g/mol :6106-04-3 **CAS** Number

E Number :E621

Chemical Family :Amino Acid

Chemical/Analytical Information

Requirements	Specification
Purity	≥ 99%
pH (5% solution)	6.7 – 7.5
Loss on Drying	≤ 0.50 %
Specific Rotation	24.9° ~ 25.3°
Chloride	≤ 0.10 %
Pyrrolidone Carboxylic Acid	≤ 0.20 %
Lead (Pb)	≤ 1 ppm
Arsenic (As)	≤ 1 ppm
Cadmium (Cd)	≤ 1 ppm
Mercury (Hg)	≤ 0.1 ppm

Microbiological Information

Requirements	Limit
Total Plate Count	≤ 1000 Cfu / g
Yeast & Mold	≤ 50 Cfu / g
E Coli	Negative / g
Total Coliform	Negative / g
Pathogenic microorganism (Salmonella sp)	Negative / 25 g



Nutritional Information

Item		Per 100 g	
Energy (kJ) [Energy (Cal)]		1205 kJ [288 Cal]	
Protein	Crude protein* (g)	0	
	Single Amino Acid (glutamic Acid) (g)	78.6 (78.6%)	
Fat	Total (g)	0	
	Trans fatty acid (g)	0	
	Saturated (g)	0	
Carbohydrates	Total (g)	0	
	Sugars (g)	0	
Dietary Fibre (g)		0	
Sodium (mg)		12300 (12.3%)	
Potassium (mg)		0	
Cholesterol (mg	g)	0	

^{*}MSG contains a single amino acid from glutamic acid and is not considered as crude protein content.

Allergens Information

No	Item	Present/absent	No	Item	Present/absent
1	Cow's milk protein	Absent	22	Sesame	Absent
2	Lactose	Absent	23	Sesame oil	Absent
3	Chicken's egg	Absent	24	Glutamate (E620,	Absent
				E622-E625)	
4	Soy protein	Absent	25	Sulphite (E220-	Absent
				E228)	
5	Soy oil	Absent	26	Coriander	Absent
6	Gluten	Absent	27	Celery	Absent
7	Wheat	Absent	28	Carrot	Absent
8	Rye	Absent	29	Lupine	Absent
9	Beef	Absent	30	Mustard	Absent
10	Pork	Absent	31	Milk constituents	Absent
11	Chicken	Absent	32	Milk powder	Absent
12	Fish	Absent	33	Soy lecithin	Absent
13	Shellfish and Crustaceans	Absent	34	Soy flour	Absent
14	Maize	Absent	35	Soy meal	Absent
15	Cocoa	Absent	36	Wheat flour	Absent
16	Legumes/Pulses	Absent	37	Wheat meal	Absent
17	Nuts	Absent	38	Wheat starch	Absent





18	Nut oil	Absent	39	Bread crumb	Absent
19	Peanuts	Absent	40	Egg yolk	Absent
20	Peanut Oil	Absent			
21	Gluten	Absent			

The products are mentioned in the Dutch Databank ALBA, TNO VOEDING, and revision August 2003.

- 1. This group comprises: walnuts, pecans, almonds, cashew nuts, ginko, hazel nuts, hickory. Macadamia nuts, keloewek, kemiry nuts, kola nuts, melinjo nuts, Brazil nuts, pingang nut, pistachio nuts, Spanish chest nuts.
- 2. A product is free from sulphite if the concentration in the product is not higher than 10 mg/kg (ppm)

Batch Identification

- 1. Products are identified by production date. We define production date as batch number. We also keep the Batch identification records according to customer's PO.
- 2. Batch identification records should be kept and maintained.
- 3. All products are printed batch number according to each batch. With this batch number, we can easily trace all the relevant information.

4. Batch number : As per production batch 5. Production date : YYMMDD (year/month/day) Expired date : YYMMDD (year/month/day)

Special Customer Requirements

Is the material suitable	Yes/No	Is the material certified?
Kosher	Yes	Yes
Halal	Yes	Yes
MUI	Yes	Yes
Vegan	Yes	No, but we can provide a signed manufacturer's declaration
Vegetarian	Yes	No, but we can provide a signed manufacturer's declaration

Storage Condition And Shelf Life

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.

Shelf life: Although MSG can be used for more than 3 years, we recommend the usage within 3 years.

Certification Of System

Our Quality Management System is ISO 9001:2015 certified.

Our Food Safety Management System is ISO 22000: 2005 certified.

Packaging

3-ply kraft paper bag with 1-ply inner PE bag

