

SPECIFICATION OF EXPORT MONOSODIUM GLUTAMATE (M)

Item	Unit	Specification of product	Test method
Nomenclature		Monosodium L-Glutamate, Monosodium Glutamate, Sodium Glutamate, MSG	
Grade		Food grade (F.C.C)	
Formula		$C_5H_8NNaO_4 \cdot H_2O$	
Molecular weight		187.13	
Description		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	PD100069
Identification 1) Qualitative test for sodium 2) Qualitative test for glutamate		1) Occur typical reaction of sodium 2) Occur typical reaction of glutamate	JSFA JSFA
Smell	Level	0 ~ 1	PD100069
Spots	Spot	Max 20/200g	PD100124
Assay (calculated on the dried basis)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	JSFA
Clarity and color of solution		Passes Food Chemicals Codex Test	FCC
Specific rotation ($[\alpha]_D^{20}$)	Degree	Between +24.8 and +25.3	TCVN 1459:2008
pH (2% aqueous solution)		6.7 to 7.2	TCVN 1459:2008
Loss on drying	% (w/w)	Max 0.22	TCVN 1459:2008
Chloride (Cl ⁻)	% (w/w)	Max 0.2	JSFA
Heavy metal (as Pb)	µg/g	Max 10	JSFA
Arsenic (as As ₂ O ₃)	µg/g	Max 1	JSFA
Lead (Pb)	µg/g	Max 1	ISO 17025 the accredited method
Copper (Cu)	µg/g	Max 1	ISO 17025 the accredited method
Cadmium (Cd)	µg/g	Max 1	ISO 17025 the accredited method
Mercury (Hg)	µg/g	Max 0.05	ISO 17025 the accredited method
Pyrrolidone carboxylic acid		Negative	Test method of the external laboratory
Total aerobic plate count	CFU/g	Max 1000	FDA bacteriological manual-2001 (Chapter 3)
Yeast and Mold	CFU/g	Max 100	FDA bacteriological manual-2001 (Chapter 18)
Coliforms	CFU/g	Max 10	AOAC (991.14)
E. coli	CFU/g	Negative	AOAC (991.14)
Salmonella spp./25g		Negative	ISO 17025 the accredited method
Enterobacteriaceae	CFU/g	Max 10	ISO 17025 the accredited method
Mesh	20 ↑	% (w/w)	PD100005
	60 ↓	% (w/w)	

Usage: Used as a flavour enhancer in food processing.

Shelf life: 3 years.


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