

# DATA SHEET

## SODIUM HYALURONATE

### Food Grade

<b>SOURCE</b>	Plant, Fermentation, Non-GMO
<b>STANDARD GRADES</b>	Oligo HA/ 3 - 5 kDa/ 10 - 50 kDa/ 0.5 - 0.7 MDa/ 0.8 - 1.5 MDa/ > 1.5 MDa Other grades available

## SPECIFICATIONS

ANALYSIS ITEM	SPECIFICATION
<b>Active Ingredients</b>	
HA Assay (on dry basis), %	93 minimum
Glucuronic Acid, %	45 minimum
<b>Tests</b>	
Appearance	White powder
Taste	Characteristic
Aroma	None
pH	5.0 - 8.0
Loss on Drying, %	10.0 maximum
Transparency (in 0.1% aq. sol.), %	99 minimum
Particle Size, mesh	80 minimum
Bulk Density, g/ml	0.2 minimum
<b>Contaminants</b>	
Chloride (Cl)*, %	0.5 maximum
Heavy Metals, ppm	20.0 maximum
Arsenic (As), ppm	2.0 maximum
Cadmium (Cd)*, ppm	2.0 maximum
Lead (Pb)*, ppm	3.0 maximum
Mercury (Hg)*, ppm	0.1 maximum
<b>Microbiological Control</b>	
Total Plate Count, cfu/g	100 maximum
Yeast & Mold, cfu/g	100 maximum
Salmonella/ E. Coli/ S. Aureus	Absent in 1 g

\* not tested on every batch



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	Per 100 g
Glucuronic acid (%)	≥ 45
Carbohydrate (%)	≥ 95
Protein (%)	≤ 0.1
Fat (%)	0
Sodium (%)	3.5
Calcium (%)	≤ 0.3
Magnesium (%)	≤ 0.2
Nitrogen (%)	3.0 - 4.0
Energy (kcal)	384.4

CAS-No.:	9004-61-9
Packing:	1 kg/ 5 kg aluminium foil bag, 20 kg carton
Shelf life:	2 years
Storage:	At room temperature, protected from light, moisture and oxygen.



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