

AJI-NO-MOTO® Regular Crystal

1. Description

White, practically odourless crystals or crystalline powder, having a characteristic taste. *JECFA, Compendium of Food Additive Specifications.*

2. Ingredients

Monosodium L-Glutamate

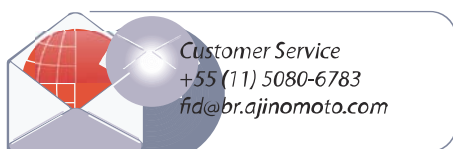
3. Chemical Physical Characteristics

Analysis	Limits	Methods
Assay	≥ 99%	JECFA* (MSG.H ₂ O on dried basis – non-aqueous titration)
Loss on drying	≤ 0.5%	JECFA* (98 °C, 5 h)
pH	6.7 – 7.2	JECFA* (1g in 20 mL solution)
Specific Rotation [α] ²⁰ _D	24.8° - 25.3°	JECFA* (10 g sample, dried basis/100 mL 2 N HCl, using 200 mm tube)
Chlorides as Cl	≤ 0.2%	JECFA* (Chlorides Limit Test)
Lead	≤ 1 mg/kg	JECFA* (Lead Limit Test)
Pyrrolidone Carboxylic Acid	pass test	JECFA* (TLC, KI-Starch) Detection limit: 0.2%
1180 μm (16 Mesh) - on	0%	AJIS 100-63 (100 g, 10 min, Ro-tap)
850 μm (20 Mesh) - 250 μm (60 Mesh) - on	> 70%	AJIS 100-63 (100 g, 10 min, Ro-tap)
150 μm (100 Mesh) - pass	< 5%	AJIS 100-63 (100 g, 10 min, Ro-tap)

*Reference: JECFA-Compendium of Food Additive Specifications, FAO Food and Nutrition Papers 52, volumes 1 and 2.

4. Microbiological Characteristics

Analysis	Limits	Methods
Total aerobic plate count (cfu/g)	≤ 500	AJIS 100-49-3-1 (Standard Agar, x10)
Heat resistant bacteria (cfu/g)	≤ 50	AJIS 100-49-3-2 (Standard agar, x10)
Yeasts and Moulds (cfu/g)	≤ 50	AJIS 100-49-3-12 (PDA, x10), (Enzymatic)
Coliform bacteria	negative	AJIS 100-49-3-3-(1) (BGLB, x10)
<i>Salmonella sp</i> per 25g	negative	American Public Health Association (APHA), 1992



AJI-NO-MOTO® Regular Crystal

5. Nutritional Information

Quantity per 100 g	
Item	Value
Calories	286 kcal = 1203 kJ
Carbohydrates	24 g
Proteins	47 g
Total Fat	0
Saturated Fat	0
Trans Fat	0
Dietary Fiber	0.58 g
Sodium	11.850 mg

Comments:

1. Calories: calculated following the conversion factors: carbohydrates-4, proteins-4, fats-9;
2. Carbohydrates: calculated following the formula: 100 – [proteins+fats+dietary fiber+moisture+ash];
3. Proteins: calculated by the contest of nitrogen x factor (6.25).

6. Shelf life

5 years from manufacturing date.

7. Packaging

Type	Composition	Net Weight	Dimension
Primary	LDPE	50lbs	Limeira plant: (695x490x100) mm of length x width x height
Secondary	Two sheets of natural and extensible Kraft paper		

8. Storage and transport conditions

Transporting in a vehicle suitable for food, free of odor and dirt. Keep in a cool dry place.

9. Additional information

The product is obtained from the fermentation process / Non irradiated / Made in Brazil.

This specification may be changed without prior notification.
Please revert to us to confirm the latest edition.

