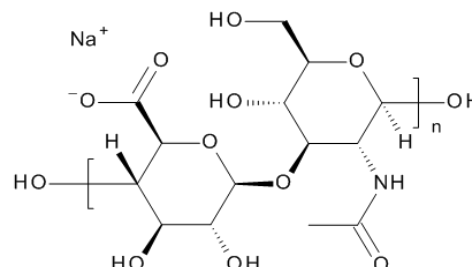


TECHNICAL DATA SHEET

Product name	: Hyaluronic acid	Application	: Food Grade
Synonyms	: Sodium hyaluronate; Sodium hyaluronate hyaluronan; Hyaluronic acid sodium salt.		
CAS No.	: 9067-32-7		
EINECS/ELINCS	: 232-678-0		
Molecular formula	: (C ₁₄ H ₂₂ NNaO ₁₁) _n		
Molecular weight	: 403.31 g/mol		



Description

Hyaluronic acid, also known as Sodium Hyaluronate (HA), is polysaccharide with many nutrition benefits and is completely bio-compatible. It has been reported to be absorbed and distributed to skin and joints after a single oral administration, which paves the way for Hyaluronic acid dietary supplements to be introduced and deliver on anti-aging and joint health promises. HA can be added to ordinary foods, such as beverages, cookies, candy and so on.

Our Food Grade HA is manufactured by fermentation with streptococcus equi, subsp. Zooepidemicus. It is non-animal sources, non-GMO and non-BSE/TSE risk. The raw materials used during the fermentation, including peptone, glucose, yeast extract and other raw materials are all non-animal sources. Our production is strictly managed according to ISO 9001 and GMP standards and has been Kosher and Halal certified. It is totally safe natural ingredients.

Specifications

Appearance	White or almost white powder
Sodium Hyaluronate	≥ 90%
Glucuronic acid	≥ 40%
pH(0.1% solution)	6.0 - 8.0
Loss on drying	≤ 15%
Ash	≤ 13%
Heavy metals	≤ 20ppm
Arsenic	≤ 2ppm
Bacterial counts	NMT 100 cfu/g
Yeast and Mold	NMT 100 cfu/g
Escherichia coli	Negative
Salmonella	Negative

Allergement Statements

	Absent	Present
Milk and products thereof	X	
Eggs and products thereof	X	
Fish and products thereof	X	
Crustaceans and products thereof	X	
Tree nuts	X	
Wheat and products thereof	X	
Peanuts and products thereof	X	
Soybeans and products thereof	X	

Applications

Foods, beverages, cookies, candy, ice cream etc.

Status

Non GMO product.
 Not Irradiated product.
 Gluten Free product.

Packaging

1kg per aluminium foil bag;

Shelf life and Storage

24months unopened stored in a cool and dry location.

Food Grade	Unit	Molecular Weight
HAF-Oligo	K Da	< 10
HAF-L	K Da	10 - 1,000
HAF-N	K Da	200 - 600
HAF-M	K Da	800 - 1,600
HAF-H	K Da	> 1,800
HA-C	K Da	Customized MW