

SPECIFICATION

Monosodium L-Glutamate

Japanese Food Additives

REQUIREMENT	SPECIFICATION
Description	Colorless to white prisms or white crystalline powder
Identification	/ characteristic taste to pass test
Specific rotation [α]D20	+24.8~+25.3°
pH	6.7~7.2
Purity	-
(1) Clarity and color of solution	to pass test
(2) Chloride	not more than 0.041% as Cl
(3) Lead	not more than 1 μ g/g as Pb
(4) Arsenic	not more than 1.9 μ g/g as As
Loss on drying	not more than 0.5%
Assay (calculated on the dried basis)	not less than 99.0%

Japan's Specifications and Standards for Food Additives