

Food Grade Hyaluronic Acid

Test Items	Specifications
Physical & Chemical Test:	
Appearance	White powder
Taste	Flavorless
Aroma	None
Transparency (in 0.1%aq.sol.,)	≥99.0%
pH	6.0~7.5
Molecular weight	≥ 2.0 ×10 ⁶
Kinematic Viscosity	Measured value
Particle Size	≥80Mesh
Stake Density	≥ 0.2g/cm ³
Purity test:	
- Chloride	≤ 0.5%
- Heavy metals(Pb)	≤10ppm
- As	≤1ppm
Loss on drying	≤10.0%
Assay	≥ 95.0%
Glucuronic Acid	≥ 45.0%
Microbiological purity:	
- Total bacterial count	<1000CFU/g
- Yeasts & mold	<100CFU/g
- E. coli	Negative
- S. aureus	Negative
- Salmonella	Negative