



Raya Hyaluron food grade

INCI name:	Sodium hyaluronate
Chemical description:	D-Glucuronsäure-N-Acetyl-D-Glucosamin Polymer
Trade name:	Raya Hyaluron food grade
Application:	Nahrungsergänzung Beautydrink
Packaging:	in bags
Filling quantity:	1 kg/bag 5 kg/bag Special packaging upon request
Shelf life:	up to 2 years, not opened
Storage conditions:	dry and cool avoid direct sunlight

ExperChem Rohstoff GmbH
Birkenauer Talstr. 9
69469 Weinheim
Germany

Contact: Dr. Henry Haeusler
henry.haeusler@experchem.com
☎ +49 6201 39 29 50
📠 +49 6201 18 70 43



Product Specification Hyaluronic acid food grade

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Test	Specification	Batch 20161216
Appearance	white powder	white powder
Glucuronic Acid	≥ 44 %	47,15 %
Sodium Hyaluronate	≥ 91 %	97,48 %
Appearance of solution	$A_{600\text{nm}} \leq 0,01$	conform
Nucleic Acid	$A_{260\text{nm}} \leq 0,5$	conform
pH	6,0 – 7,5	6,6
Molecular weight	1 - 1,5 Mio. Daltons	1,15 Mio. Daltons
Protein	≤ 0,1 %	0,06 %
Loss on drying	≤ 10 %	7,0 %
Residue on Ignition	≤ 20 %	12,0 %
Chloride	≤ 0,5 %	0,3 %
Iron	≤ 80 ppm	< 80 ppm
Heavy metal	≤ 10 ppm	< 10 ppm
Arsenic	≤ 2 ppm	< 2 ppm
Microbiological Tests		
Bacteria counts	≤ 100 cfu/g	≤ 100 cfu/g
Yeast & Mold	≤ 10 cfu/g	≤ 10 cfu/g
Pseudomonas aeruginosa	negative	negative
Staphylococcus aureus	negative	negative
Hemolysis	negative	negative
Viable hemolytical Streptococci	negative	negative