



## Raya Hyaluron food grade

<b>INCI name:</b>	<b>Sodium hyaluronate</b>
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

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## Product Specification Hyaluronic acid food grade

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Test	Specification	Batch 20161216
<b>Appearance</b>	white powder	white powder
<b>Glucuronic Acid</b>	≥ 44 %	47,15 %
<b>Sodium Hyaluronate</b>	≥ 91 %	97,48 %
<b>Appearance of solution</b>	$A_{600\text{nm}} \leq 0,01$	conform
<b>Nucleic Acid</b>	$A_{260\text{nm}} \leq 0,5$	conform
<b>pH</b>	6,0 – 7,5	6,6
<b>Molecular weight</b>	<b>1 - 1,5 Mio. Daltons</b>	<b>1,15 Mio. Daltons</b>
<b>Protein</b>	≤ 0,1 %	0,06 %
<b>Loss on drying</b>	≤ 10 %	7,0 %
<b>Residue on Ignition</b>	≤ 20 %	12,0 %
<b>Chloride</b>	≤ 0,5 %	0,3 %
<b>Iron</b>	≤ 80 ppm	< 80 ppm
<b>Heavy metal</b>	≤ 10 ppm	< 10 ppm
<b>Arsenic</b>	≤ 2 ppm	< 2 ppm

### Microbiological Tests

<b>Bacteria counts</b>	≤ 100 cfu/g	≤ 100 cfu/g
<b>Yeast &amp; Mold</b>	≤ 10 cfu/g	≤ 10 cfu/g
<b>Pseudomonas aeruginosa</b>	negative	negative
<b>Staphylococcus aureus</b>	negative	negative
<b>Hemolysis</b>	negative	negative
<b>Viable hemolytical Streptococci</b>	negative	negative