

# Product Specification



Product Title                   MSG 25Kg SACK

Product Code                   OC30042

## 1. Product and Company Information

Monosodium L- Glutamate contains approximately one molecule of water of crystallization. It occurs as white, practically odorless, free-flowing crystals or crystalline powder. It is freely soluble in water, and is sparingly soluble in alcohol. It may have either a slightly sweet or a slightly salty taste. The pH of a 1 in 20 solution is between 6.7 and 7.2.

Chemical Formula               : C<sub>5</sub>H<sub>8</sub>O<sub>4</sub>NNa·H<sub>2</sub>O  
 Formula Weight                : 187.13 g/mol  
 CAS Number                    : 6106-04-3  
 EINECS Number                : 205-538-1  
 RTECS Number                 : MA1578000  
 Chemical Family               : Amino Acid  
 Functional Use in Foods       : Flavor enhancer

## 2. Chemical / Analytical Information

Requirements	Specification	Test Method	
Assay	Not less than 99%	HPLC analysis	
pH (5% solution)	6.7 – 7.2	pH meter	
Loss on Drying	Not more than 0.5%	Moisture meter	
Specific Rotation	Between +24.8° - +25.3°	Polarimeter	
Chloride	Not more than 0.04%	IC analysis	
Pyrrolidone carboxylic acid	Not more than 0.2%	HPLC analysis	
Lead (Pb)	Not more than 1.0 mg/kg	ICP	
Arsenic (As)	Not more than 1.0 mg/kg	ICP	
Cadmium (Cd)	Not more than 1.0 mg/kg	ICP	
Mercury (Hg)	Not more than 0.1 mg/kg	ICP	
Particle Size	Medium Crystal	+45	Mesh range (70% min): ASTM E-11
	Regular Crystal	-25 – +60	Mesh range (70% min): ASTM E-11
	Small Crystal	-45 – +100	Mesh range (70% min): ASTM E-11
	Fine Crystal	-60 – +120	Mesh range (70% min): ASTM E-11
	Powder	-100	Mesh range (60% min): ASTM E-11

## 3. Microbiological Information

Requirements	Limit	Method
Total viable count	Not more than 1,000 cfu / g	Every microorganism is identified by cell morphology in their selective media & tested by biochemical test
Yeast & mould	Not more than 50 cfu / g	
Coliform bacteria	Negative / g	
E. coli	Negative / g	
Pathogenic microorganism (Salmonella sp.)	Negative / 25g	

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Adding  
**Value**  
to Food

## 4. Nutritional Information

Item	Per 100 g
Energy (kJ) [Energy (Cal)]	1,205 kJ [288Cal]
Protein	- Crude protein (g)
	- Single amino acid (glutamic acid) (g)
Fat	- Total (g)
	- Trans fatty acid(g)
	- Saturated (g)
Carbohydrates	- Total (g)
	- Sugars (g)
Dietary Fibre (g)	0
Sodium (mg)	12,300 (12.3%)
Potassium (mg)	0
Cholesterol (mg)	0

MSG contains a single amino acid from glutamic acid and not considered as crude protein content. MSG has its own energy level based on the chemical composition. Total energy information is grounded in the actual analysis test, not just energy calculation equation.

## 5. Allergens Information

No	Item	Present/absent	No	Item	Present/absent
01	Cow's milk protein*	Absent	22	Sesame	Absent
02	Lactose*	Absent	23	Sesame oil	Absent
03	Chicken's egg*	Absent	24	Glutamate (E620, E622-E625)	Absent
04	Soy protein*	Absent	25	Sulphite (E220-E228) <sup>2</sup>	Absent
05	Soy oil*	Absent	26	Coriander	Absent
06	Gluten*	Absent	27	Celery	Absent
07	Wheat*	Absent	28	Carrot	Absent
08	Rye	Absent	29	Lupine	Absent
09	Beef	Absent	30	Mustard	Absent
10	Pork	Absent	31	Milk constituents	Absent
11	Chicken	Absent	32	Milk powder	Absent
12	Fish	Absent	33	Soy lecithin	Absent
13	Shellfish and Crustaceans	Absent	34	Soy flour	Absent
14	Maize	Absent	35	Soy meal	Absent
15	Cocoa	Absent	36	Wheat flour	Absent
16	Legumes / Pulses	Absent	37	Wheat meal	Absent
17	Nuts <sup>1</sup>	Absent	38	Wheat starch	Absent
18	Nut oil	Absent	39	Bread crumb	Absent
19	Peanuts	Absent	40	Egg yolk	Absent
20	Peanut oil	Absent	41	Sulphite <sup>2</sup>	Absent
21	Gluten	Absent			

The products are mentioned in the Dutch Databank ALBA, TNO VOEDING, and revision August 2003.

- This group comprises: walnuts, pecans, almonds, cashew nuts, ginko, hazel nuts, hickory, macadamia nuts, keloewek, kemiry nuts, kola nut, melinjo nut, Brazil nuts, pingang nut, pistachio nuts, Spanish chest nuts.
- A product is free from sulphite if the concentration in the product is not higher than 10 mg/kg (ppm).

## 6. Allergen Control Policy

### 1) We do not use any materials known as allergens.

Therefore, allergens could not be present as a minor ingredient in raw materials used on site and there is no possibility of cross contamination relating to contact with other materials that contain any of the protein from food allergen materials.

### 2) We do not share the equipments in producing different products.

Therefore, there is no possibility of cross contamination relating to shared equipments.

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3) We also apply fermentation & Refinery tech. in producing MSG. In fermentation, we sterilize the raw materials. In refinery, we use thermal processes (Concentration, drying etc.).

Therefore, if any, all the active allergens will be inactivated and is eliminated.

In conclusion, we assure that as long as packaging material's entity is effective, there is no possibility of cross contamination.

## 7. Lot Identification

- 1) Products are identified by production date. We define production date as lot No. We also keep the Lot identification records according to customer's P.O.
- 2) Lot identification records should be kept and maintained.
- 3) All products are printed lot no. according to each lot. With this lot no., we can easily trace all the relevant information.
- 4) Lot (Batch) No : **BMXZYMMDD**
- 5) Production date : **YYMMDD**  
Expired date : **YYMMDD**

Explanation for lot number

- B** : Indonesia, Jombang Plant
- M** : MSG
- X** : MSG type (M = Medium Crystal)  
(R = Regular Crystal)  
(S = Small Crystal)  
(F = Fine Crystal)  
(P = Powder)
- Z** : Packaging weight code (Q = 250 g)  
(A = 1 LB)  
(R = 500 g)  
(B = 1 Kg)  
(Y = 3 Kg)  
(D = 20 Kg)  
(E = 50 LB)  
(F = 25 Kg)  
(K = 900 Kg)  
(L = 1000 Kg)

**YYMMDD**: Production date (year / month / date)

**YYMMDD**: Expired date (year / month / date)

Example: **BMMF180818**

MSG Medium Crystal 25 Kg with production date 18 August 2018, produced by Indonesian Jombang Plant

## 8. Special consumer requirements

Is the material suitable for?	Yes / No?	Is the material Certified? (Yes / No)
Kosher	Yes	Yes (Kosher Pareve)
Halal	Yes	Yes
Vegan	Yes	No, but we can provide a signed manufacturer's declaration.
Vegetarian	Yes	No, but we can provide a signed manufacturer's declaration.

## 9. Storage Conditions & Shelf life

MSG does not require any special storage and handling conditions. But, we recommend avoiding direct ray of light and store in a cool and dry place.

Shelf life: Although MSG can be use for more than 3 years, we recommend the usage within 3 years.

## 10. Certification of System

- 1) Our Quality Management System is certified ISO 9001:2015
- 2) Our Food Safety Management System is certified ISO 22000:2005 and BRC Food Issue 7

effect and intended consent

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## 11. Regulatory Status & Safety Information

### 1) Regulatory status

- a) In United States, MSG has been included in the Food and Drug Administration (FDA)'s list of substance known as "Generally Recognized as Safe" or "GRAS". Food designated as GRAS list include other common food ingredients, such as salt, sugar, vinegar and baking powder whose safety has been affirmed through common use in food and/or through extensive life.
- b) The European Commission's Scientific Committee for Food (SCF) have reviewed the most advanced and up-to-date research on glutamate in 1990, designated as "ADI not specified" for glutamate.
- c) In addition, Monosodium L-Glutamate is permitted as food additive in accordance with European Parliament and Council **Directive no. 2008/84/EC** of August 27<sup>th</sup> 2008 on food additives other than colors and sweeteners and **Regulation (EU) No. 231/2012** of March 9<sup>th</sup> 2012, laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council, it is categorized as 'flavour enhancer' (E 621).

### 2) Safety Information

- a) In 1987, the Joint FAO/WHO Expert Committee on Food Additives (JECFA) reviewed the scientific literature and found the evidence of safety on glutamate so convincing that it allocated an "ADI" for glutamate is "Not Specified". This means glutamate is placed in the safest category of food additive.

## 12. Packaging Information

- 1) Small : 250 g, 1 lb (16 oz), 500 g, 1 Kg, 3 Kg (O.P.P./P.E. tube bag packed in carton box)
- 2) Standard : 20 Kg, 22.5 Kg, 50 LB, 25 Kg (3-ply kraft paper bag with 1-ply inner P.E. tube)
- 3) Bulk : 900 Kg, 1000 Kg (P.P. woven bag with 1-ply inner P.E. tube)

Customer Approval of Specification	
Please sign and return this specification to <b>technical@scobie-junor.co.uk</b> to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 20/07/2021 11:05:35

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