



Monosodium Glutamate

Other Names

MSG; sodium glutamate

Description

Sodium salt of glutamic acid, one of the common naturally occurring amino acids.

Properties

- (b) a similar hydrolysis of wheat or corn gluten
- (c) organic synthesis based on acrylonitrile.
- crystalline powder; mp decomposes; soluble in water and alcohol; shows optical activity; most effective between pH 6 and 8. Derivation: (a) Alkaline hydrolysis of the waste liquor from beet sugar refining
- White

Directions for use

Flavor enhancer for foods in concentration of about 0.3%.

Hazard Warning

See MSDS

Dosage

None

Packaging

50 lb bag