Glycine Food Grade

Molecular formula: $C_2H_5NO_2$
Molecular weight: 75.07
Physical property:
White monoclinic crystal or hexagonal crystal or white crystalline powder.
Odorless, with special sweet taste.Relative density is 1.1607.melting point is 248℃.
soluble in water , and Solubility is25℃,25g/100ml;50℃,39.1g/100ml;75℃,54.4g/100ml;
100℃,67.2g/100ml.hardly soluble in ethanol and solubility is 0.06g in 100g ethanol absol
ute.also hardly soluble
in acetone and diethyl ether. React with hydrochloricacid and become hydrochloride.
pH(50g/l solution,25℃) =5.5~7.0
Applications:
Used as sweetener and flavoring agent;
used as preservative for minced fillet and peanut butter ,inhibiting breeding of hay bacillu
s and colon bacillus;
used as bitterremoving agent in food industy,prescription of soft drink,and saccharin sodi
um salt;
used as stabilizer for crerm,cheese,instant noodle,flour,lard and
so on;also used as stabilizer for vitamin of food industry.playing
an important part in preservation.
Specification:
1.National standard GB25542-2010

Test items	Specification
Assay	98.5~101.5%
Chloride(Cl)	≤0.010%
Arsenic(As)	≤0.00010%
Heavy metal(Pb)	≤0.0010%
Loss on drying	≤0.20%
Residue on ignition	≤0.10%
Clarity test	clear
PH value(50g/l water solution)	5.5~7.0

2.FCC7 standard

Assay	98.5~101.5%
Loss on drying	≤0.20%
Residue on ignition	≤0.10%
Lead(pb)	≤0.0005%
Appearance	white crystalline powder

3.Standard of Japan Food Additive Manual 8th

Assay	98.5~101.5%
Chloride(Cl)	≤0.021%
Arsenic(As2O3)	≤0.00040%
Heavy metal(Pb)	≤0.0020%
Loss on drying	≤0.30%
Residue on ignition	≤0.10%
Clarity test	clear
PH value(50g/l water solution)	5.5~7.0
Appearance	white crystalline powder