

DL-ALANINE

- **PRODUCT NAME:** DL-Alanine
- **CAS:** 302-72-7
- **E NUMBER:** 639
- **MOLWEIGHT:** 89.09
- **MOLFORMULA:** C₃H₇NO₂

DESCRIPTION:

DL-Alanine, a racemic mixture of D- and L-alanine, is used as a model reagent for development of amino acid racemic resolution techniques. DL-Alanine is used in mixed ligand (chelate) studies with transition metals such as Cu(II), Zn(II) and Cd(II). Alanine is an amino acid that occurs naturally in nature. It is a functional component in the alanine cycle which regulates the level of alanine aminotransferases which can be used as a diagnostic tool to predict type II diabetes.

SPECIFICATION:

Content 98.5~101.5%

Specific Rotation $[\alpha]_{D20} +14.3^{\circ}\sim+15.2^{\circ}$

Loss on drying $\leq 0.20\%$

Residue on ignition $\leq 0.15\%$

Chloride (CL) $\leq 0.05\%$

Sulfate (SO₄) $\leq 0.03\%$

Iron (Fe) $\leq 30\text{ppm}$

Heavy metals (Pb) $\leq 15\text{ppm}$

Lead (Pb) $\leq 0.5\text{ppm}$

Ph 5.5~7.0

Microbiology Control

Total plate count $\leq 1000\text{cfu/g}$

Yeasts & Molds $\leq 100\text{cfu/g}$

Coliforms $\leq 10\text{cfu/g}$

E. coli/25g Negative

Salmonella/25g Negative

QUALITY STANDARD: AJI97/FCC IV/USP/EP/BP

TYPE: Chemical Synthetic and Fermented Vegan

APPLICATION:

DL-Alanine is mainly used in food processing industry for nutritional supplements and seasoning, also used in pharmaceutical industry. DL-alanine could enhance the effect of chemical seasoning sauce. With a special sweet taste, DL-Alanine can improve the artificial sweetener, the acidity of organic acid and the flavor of vinegar. With sour, dl-alanine could make salt fast tasty to improve the effect of pickled vegetables and pickles. It could shorten the curing time and improve the flavor.

As sour correction agent and buffer in synthesis of wine and drink, dl-alanine could prevent foaming wine aging and reduce the smell of yeast. With antioxidant properties, dl-alanine could be used in a variety of food processing, such as oil, egg yolk sauce, grains, soy sauce dipping food, rice bran preservative food. It could both to prevent oxidation and also to improve the flavor for instant noodle.

[Packing] : In craft paper bag in 20kg net. Also have 25kg

[Transportation] : Handle with care to avoid damage on packaging. Protect from sunlight and rain. The product is non-dangerous, keep it away from poisonous and harmful substances in transit.

[Storage] : Keep in cool and dry place.