

Product Description:

- Product Name: Monosodium Glutamate (MSG)
- INCI Name: Monosodium L-Glutamate
- CAS No: 6106-04-3

Key Features:

- Enhances Flavor
- Free of Allergens
- Stable at High Temperatures
- Fine Crystalline Powder

Applications: Suitable for a variety of culinary applications, including:

- Seasoning Mixes
- Soups and Broths
- Snacks and Chips
- Ready-to-Eat Meals
- Savory Sauces

Guidelines for Use:

Monosodium Glutamate (MSG) is a flavor-enhancing agent that brings out the natural taste of food. It is a versatile ingredient widely used in the food and beverages industry to elevate the overall flavor profile of various dishes.

- **Dosage:** Use MSG sparingly to enhance the natural flavors of your dishes. Typically, 0.1% to 0.5% by weight of the total recipe is recommended.
- **Incorporation:** Add MSG during the cooking process or sprinkle it as a finishing touch. It dissolves easily and blends seamlessly with other ingredients.
- **Storage:** Store in a cool, dry place away from direct sunlight. Ensure the packaging is tightly sealed to prevent moisture absorption.

Compliance: Our MSG complies with international food safety standards, ensuring a safe and reliable product for your food and beverages applications.

***Certifications:** Food Grade/Kosher