



Technical Data Sheet

L-Glutathion 99% (reduziert) ferm ex Hefe P. (15920)
L-Glutathione 99% (reduced) ferm ex Yeast P. (15920)

PRODUCT INFORMATION

Name	Reduced fermented L-glutathione from yeast
Part Used	corn fermented by yeast (<i>saccharomyces cerevisiae</i>)
Origin	China

ITEM	SPECIFICATION	METHOD
Assay	98.5-101.0%	HPLC
Appearance	White to off-white powder	Visual
Odor & Taste	Characteristic	Organoleptic
Identification	Positive	HPLC RT
Particle size	90% through 80 Mesh	80 Mesh Screen
Loss on Drying	max 0.5%	
Total Ash	max 0.048%	
Specific Rotation	-15.5°~-17.5°	
Melting Point	175-185°C	

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <10,000 cfu/g, TYMC: <1,000 cfu/g, Salmonella: negative/25g, E. Coli: negative/10g, S. Aureus: negative/25g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
Vegan	Conform
Sterilization Method	High Temperature and Pressure
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
Unintentional contact (traces) in the supply chain cannot be excluded.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	2 years if sealed and properly stored
Document status template	24.06.2024
Issue date	03.11.2024 (V2)

All above information according to the manufacturer / supplier

Disclaimer

This document, or any answers or information provided herein by Chem2Market GmbH, does not constitute a legally binding obligation of Chem2Market GmbH. While the descriptions, designs, data and information contained herein are presented in good faith and believed to be accurate, it is provided for your guidance only. Because many factors may affect processing or application/use, we recommend that you make tests to determine the suitability of a product for your particular purpose prior to use. It does not relieve our customers from the obligation to perform a full inspection of the products upon delivery or any other obligation. NO WARRANTIES OF ANY KIND, EITHER EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE MADE REGARDING PRODUCTS DESCRIBED OR DESIGNS, DATA OR INFORMATION SET FORTH, OR THAT THE PRODUCTS, DESIGNS, DATA OR INFORMATION MAY BE USED WITHOUT INFRINGING THE INTELLECTUAL PROPERTY RIGHTS OF OTHERS. IN NO CASE SHALL THE DESCRIPTIONS, INFORMATION, DATA OR DESIGNS PROVIDED BE CONSIDERED A PART OF OUR TERMS AND CONDITIONS OF SALE