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## GABA (Gamma Aminobutyric Acid) Specification

Gamma-Aminobutyric Acid is a white to off-white crystalline powder. gamma-Aminobutyric Acid is used in the food and beverage industry as a food additive and nutritional enhancer. gamma-Aminobutyric Acid is a natural ingredient that can be directly added into a variety of beverages and milk products, specifically in coffee, chocolate, apple juice, cocoa, pastries, yogurt, milk sugar, butter, toast, bread, instant noodles and other functional food and drinks.

<b>CAS No.</b>	56-12-2
<b>Packaging</b>	25kg
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala, ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	<p>GABA (Gamma Aminobutyric Acid) is a natural non-protein amino acid. It comes from a water soluble rice embryo. It is a light yellow color and comes in powder form.</p> <p>GABA is used in beverages, chocolate, apple juice, cocoa, yogurt, milk sugar, butter, toast, bread, instant noodles and other functional food and drinks.</p>


<b>GABA (Gamma Aminobutyric Acid)</b>	
PARAMETER	SPECIFICATION
Appearance	White or off-white crystal powder

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Molecular formula	C <sub>4</sub> H <sub>9</sub> NO <sub>2</sub>
Molecular Weight	103.12
Melting point (Celsius)	196~203
Taste	Slightly Characteristic Odor
Moisture	≤10%
4-Aminobutyric acid	≥20.0%
Ash Content	≤15%
PH	6.5 ~7.5
Chloride	≤200ppm
sulfate	0.1% max
Residue on ignition	≤0.1%
<b>Heavy metal</b>	
Arsenic content	≤1.0 ppm
Lead content	≤2.0 ppm
<b>Microbiology</b>	
Total Plate Count	≤1000 CFU/g
Yeast & Mould	≤50 CFU/g
Salmonella	Not Detected
Shigella	Not Detected
Staphylococcus	Not Detected

We're Gamma Aminobutyric Acid **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

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Contact Us

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