

PRODUCT TECHNICAL DOSSIER

BETAINE HCl 96% (2% SILICON DIOXIDE)

Product Code:

P0226

Raw Material Full Name:

Betaine Hydrochloride

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Acidol; Lysine HCl

This material is Food Grade:

Yes

Vegan / Vegetarian Status:

Suitable for both

Limit/Range/Specification:

>96%

CAS Number:

590-46-5

EC/EINECS Number:

209-683-1

Molecular Formula for the raw material:

C₅H₁₁NO₂HCl

Average Molecular weight:

153.61g/mol

Solubility in Water:

647g/l (25°C)

Solubility in Alcohol:

Slightly soluble in Alcohol

Viscosity:

Almost no viscosity



Particle Size:

20 Mesh

Percentage passed through:

100%

Bulk Density:

0.55-0.65g/ml

Tapped Density:

0.56-0.75g/ml

pH:

0.8-1.2

Loss on Drying:

Max 0.5%

Residue on Ignition:

Max 0.2%

Country of Origin:

China

Country of Origin of the Manufacture:

China

Base Source/Start Material:

Chloracetic acid, trimethylamine, soda ash, hydrochloric acid

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Synthetic

Synthetic: What are the starting materials of the synthesis and their sources?

Chloracetic acid, trimethylamine, soda ash, hydrochloric acid

Material is:

98-99%

Compound Ingredients Origin, Function and Percentages:

1-2% Silica (as the flow agent)

Shelf Life from Date of Manufacture:

Min 2 Years

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Storage Conditions:

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Crystalline and Hygroscopic

Colour:

White to off White

Flavour/Taste:

Characteristic

Odour:

Characteristic

Microbiological Test

Total Viable Count:

Max 3000cfu/g

Yeast & Moulds:

Max 300cfu/g

E. coli:

Negative/25g

Salmonella:

Negative/25g

Staphylococcus Aureus:

Negative/25g

Heavy Metals

Total Heavy Metals:

Max 10ppm

Lead (Pb):

Max 3ppm

Cadmium (Cd):

Max 1ppm

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Mercury (Hg):

Max 0.1ppm

Arsenic (As):

Max 1ppm

Pharmacopeia Standard Used:

CP

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary “free from” claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.



ALLERGENS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	
Other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	
Sesame Seeds and Sesame Seed Derivatives	No	No	
Other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	
Milk and Milk Derivatives (including lactose)	No	No	
Egg and Egg Derivatives	No	No	
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)</i>	No	No	
Soya and Soya Derivatives	No	No	
Lupin and Lupin Derivatives	No	No	
Mustard and Mustard Derivatives	No	No	
Celery or Celery Derivatives (including Celeriac)	No	No	
Fish and Fish Derivatives	No	No	
Molluscs and their Derivatives	No	No	
Crustaceans and their Derivatives	No	No	
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	



ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Additives	No	No	
Antioxidants	No	No	
Ethylene Oxide	No	No	
Gelatine	No	No	
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	
Maize / Corn and any Derivatives	No	No	
Legumes / Pulses	No	No	
Rice and Rice Derivatives	No	No	
Added Salt	No	No	
Added Sugar / artificial or natural sweeteners	No	No	
Aspartame	No	No	
BHA / BHT (E320 / E321)	No	No	
Caffeine	No	No	
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	
Dextrose	No	No	
Dioxins	No	No	
MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	No	No	
Nucleotides (E627, E630, E631, E635)	No	No	
Polyols (sugar alcohols)	No	No	
Benzoates (E210 / E219)	No	No	
Sorbic Acid (E200, E203)	No	No	
Any other Preservatives	No	No	
Ethanol	No	No	
Honey	No	No	
Lactose	No	No	
Yeast and Yeast Derivatives	No	No	
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".





The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Format updated.	No
3	Changed: <ul style="list-style-type: none"> Bulk Density from 0.7g/cm³ to 0.55-0.65g/ml Tapped density from 0.55-0.65 to 0.6-0.75g/ml Arsenic from max 2ppm to max 1ppm E.coli from negative to negative/25g Added Staphylococcus Aureus and allergen statement Removed Specific Gravity	Yes

Document Approval

Originator	Approver
 Chloe Binns Quality Apprentice <small>X 26/02/2020 12:19</small>	 Shannon McKenna Assistant Quality Manager <small>X 26/02/2020 13:22</small>