

## **Product Technical Dossier**

Product	Vegan D-Glucosamine Sulphate Sodium Chloride	
CCL Product Code	P07188	

## Specification Details

	Specification	
Identification	Positive	
Assay (drying basis)	98% - 102%	
Appearance	Powder	
Colour	White	
Aroma	Characteristic	
Flavour	Characteristic	
Sieve Analysis % passed	100% pass 40 mesh	
Loss on Drying	Max 1%	
Ash	22.5%~26.0%	
Bulk Density	Min 0.8g/ml	
Tapped Density	Min 0.85g/ml	
Н	3-5	
Specific Rotation	+52°- +54°	
Sulphate content	16.3-17.3%	
Chloride	11.7-13%	
Sodium	Meets requirements	
Potassium	No precipitate is formed	
Ironic salt	Max 10ppm	
Residue of ethanol	Max 5,000ppm	

### Microbiological Limits

Total Viable Count	Max 1,000cfu/g	
Yeasts & Moulds	Max 100cfu/g	
E. Coli	Negative	
Salmonella	Negative	
Staphylococcus	Negative	
Coliforms	Negative	

## **Heavy Metal Limits**

Total Heavy Metal	Max 10ppm
Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 3ppm

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#### Additional Technical Information

Raw Material Full Botanical / Chemical Name	Vegan D-Glucosamine Sulphate Sodium Chloride
The material is Food Grade	Yes
Country of Origin	China
Country of Manufacture	China
Solubility in Water	Soluble
Average Molecular weight	573.30
Molecular Formula	(C6H14NO5)2SO4 · 2NaCl
CAS Number	38899-05-7
EC/EINECS Number	249-379-6
Shelf Life from Date of Manufacture	Min 2 years
Pharmacopeia Standard Used	USP
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
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.

#### Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Vegan D-Glucosamine Sulphate Sodium Chloride	-	100%	Glucose from Corn

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.

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

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	No	No	N/A
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	Yes	Yes	Starting material
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
grapefruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	Yes	Yes	Max 5,000ppm
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

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#### Statements

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.	Yes
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.	Yes
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 current regulations.	Yes
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.	Yes
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.	Yes
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.	Yes
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 current regulations.	Yes
Confirmation of Pesticides Status  This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	Yes
Confirmation of Nanoparticles Status  This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles.  Commission Recommendation, 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".	Yes
Packaging Status  We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	Yes
Confirmation of PAH status  This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	Yes

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**Product Flow Chart** 

Lyophilisation Seed Slant Culture Seed Fermenter Primary Fermentation Secondary Fermentation Fermentation Fermentation Broth Ceramic Membrane Filtration Filter Liquor Ultrafiltration Concentration Crystallisation Separation Drying Packaging

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## Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

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	<u> </u>	Customer Notification required Yes / No
	First Issue	N/A
2	Changed source from shrimp or crab shell to glucose from corn and origin of product from fish to fermented. This was done to correct clerical errors.  Changed colour from white-yellowish to white.  Changed shelf life from 2 years to minimum 2 years.	Yes
3	<ul> <li>General reformat</li> <li>Added supplementary technical information</li> <li>Changed: <ul> <li>Crustaceans and their Derivatives on allergens and additives tables have changed from 'no' to 'yes' for listed at site at manufacture, there is no risk of cross-contamination</li> <li>Flow chart</li> <li>Ash from 23.5-25% to 22.5%~26.0%</li> <li>Specific rotation from 52°- 54° to 50°- 55°</li> </ul> </li> </ul>	Yes
4	Changed Loss on Drying from Max 0.5% to Max 1%, Specific Rotation from 50°- 55° to +52°- +54° Crustaceans and their Derivatives in Allergens table from "Yes" listed on site to "No" and "N/A" for risk of cross contamination, Raw material Botanical name from D-Glucosamine Sulphate Sodium to Vegan D-Glucosamine Sulphate Sodium Chloride Ingredient in composition table from Glucose to Vegan D-Glucosamine Sulphate Sodium Chloride Source from Corn to Glucose from Corn Added Potassium	Yes

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# **Document Approval**

Originator		Approver	
Mel Lee		( , )0,	C White
× lex Lel -08/02/2022 1/:50	Quality Administrator	08/02/2022 11:58	Senior Quality Specialist

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