



HYALURONSAN HA-F

Hyaluronic Acid

Q.P. CORPORATION

Q.P. Food additive Hyaluronsan HA-F is hyaluronic acid for food use, extracted from fresh chicken combs and refined to high purity by our original manufacturing methods .

WHAT IS HYALURONIC ACID ?

Hyaluronic acid is one of the acidic mucopolysaccharides naturally existing in large quantity in vitreous humor, serum, skin, chicken comb, shark's fin and whale cartilage.

The excellent water-holding capacity of hyaluronic acid improves physical property of foods and helps skin retain moisture .

Number of new products are expected to be launched into the market toward the future , utilizing such advantageous property of hyaluronic acid .

Those will include dietary skin-care products .

EXCELLENT FEATURES OF HYALURONSAN HA-F

This is high purity hyaluronic acid which is extracted from fresh chicken comb and its excellent water holding capacity helps various foods improving their physical property .

This is also an ideal material of dietary supplements to supply hyaluronic acid of which natural synthesis in the body decreases by aging .

U S E

HYALURONSAN HA-F is an ideal material for nutritional drinks or dietary supplements and for improving physical properties of various foods. It can be used for making tablet products or granules .

S A F E T Y

LD₅₀(rats) of HYALURONSAN HA-F is more than 10g/kg.

SPECIFICATIONS AND A TYPICAL ANALYSIS

	Specifications	Analysis
pH	5.5 ~ 7.0	6.2
Heavy Metals	NMT 20 ppm	NMT 20ppm
Arsenic	NMT 2 ppm	NMT 2ppm
Assay (as Glucuronic Acid)	NLT 35 %	46 %
* Hyaluronic Acid	NLT 95 %	99 %
Moisture	NMT 10 %	4 %
Crude Fat	NMT 0.2 %	NMT 0.1 %
Residue on Ignition	15 ~ 20 %	18 %
Kinematic Viscosity	NLT 20mm ² /s	40 mm ² /s
Aerobic plate counts	NMT 300/g	NMT 20/g
E. coli	Negative	Negative
Coliforms	Negative	Negative
Mold and Yeast	NMT 100/g	NMT 50/g

* : Based on the Q.P.'s internal analytical method.
(As hyaluronic acid and/or salts of hyaluronic acid : dry basis)

STORAGE AND EXPIRY

Storage : Store at ordinary temperature and keep it away from direct sunlight, high temperature and high humidity.

Expiry : 3 years from manufacturing date. (unopened, at ordinary temperature)

PACKING

100 g (in aluminum pouch) × 1 ~ 10 = 1 carton

1 kg (in aluminum pouch) × 1 ~ 10 = 1 carton

5 kg (in aluminum pouch) × 2 = 1 carton



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