

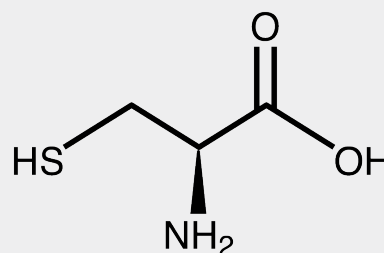
FERMOPURE[®] Vegan L-Cysteine FOOD FB

Amino Acids

L-Cysteine Free Base

L-Cysteine is one of the 20 natural amino acids and, besides methionine, the only one which contains sulfur. WACKER produces vegan L-Cysteine from non-animal and non-human raw materials. FERMOPURE[®] Vegan L-Cysteine Food FB is white powder or colourless crystals.

CAS No. 52-90-4 | Empirical formula C₃H₇NO₂S | Molecular weight 121.16



Properties

- No human or animal sources
- Vegan
- Sustainable plant-based raw materials
- Utmost purity and safety
- No allergen labeling required

Technical data

Specification

Property	Condition	Value	Method
Ammonium	-	max. 300 ppm	PH. EUR. (2.4.1/B)
Appearance	-	positive	Visual Control
Appearance of solution	-	colorless, clear liquid	PH. EUR. (2.2.1 and 2.2.2/II)
Assay	-	98.0 - 101.0 %	PH. EUR.
Chloride	-	max. 0.04 %	specific method
Heavy metals	-	max. 10 ppm	PH. EUR. (2.4.8/D)
Identification	-	positive	PH. EUR.
Iron	-	max. 10 ppm	specific method
Loss on drying	-	max. 0.5 %	PH. EUR. (2.2.32)
Ninhydrin positive substances (each)	-	max. 0.50 %	PH. EUR. (2.2.27)
Residue on ignition	-	max. 0.1 %	PH. EUR. (2.4.14)
Specific rotation [α] _{20/D}	-	8 - 9.5 °	PH. EUR. (2.2.7)
Sulfate	-	max. 0.030 %	PH. EUR. (2.4.13)

General Characteristics

Property	Condition	Value	Method
Solubility in water	20 °C	280 g/l	-
pH	2.5 g/l	4.5 - 6	PH. EUR. (2.2.3)

These figures are only intended as a guide and should not be used in preparing specifications.

All the information provided is in accordance with the present state of our knowledge. Nonetheless, we disclaim any warranty or liability whatsoever and reserve the right, at any time, to effect technical alterations. The information provided, as well as the product's fitness for an intended application, should be checked by the buyer in preliminary trials. Contractual terms and conditions always take precedence. This disclaimer of warranty and liability also applies particularly in foreign countries with respect to third parties' rights.

Compliance

Full compliance info plus certificates can be downloaded from the product website.

- ✓ Halal
- ✓ Kosher certified

Applications

- Dough Softening
- Flavors

Application details

FERMOPURE® Vegan L-Cysteine Food FB is valuable for a large variety of food applications, because of its dose-efficient and targeted functionalities

Packaging and storage

Packaging

Units of 25 kg

Storage

FERMOPURE® Vegan L-Cysteine Food FB has a shelf life of at least 24 months when stored in unbroken original packaging in dry storage areas. The best use before date of each batch is shown on the product label.

Storage beyond the date specified on the label does not necessarily mean that the product is no longer usable. In this case however, the properties required for the intended use must be checked for quality assurance reasons.

Safety notes

Comprehensive instructions are given in the corresponding Material Safety Data Sheets. They are available on request from WACKER subsidiaries or may be printed via WACKER web site <http://www.wacker.com>.

QR Code FERMOPURE® Vegan L-Cysteine FOOD FB



For technical, quality or product safety questions, please contact:

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