

Quality Specification of Inositol

Product: **Inositol** (CAS Number: 87-89-8)

Quality Standard: National Formulary XII (NF12)/ Food Chemical Codex VI (FCCVI)

Shelf Life: 4 years

Description: It occurs as fine, white crystals or as a white crystalline powder. It is odorless, has a sweet taste, and is stable in air. Its solutions are neutral to litmus. It is optically inactive.

| Item | Specification |
|----------------------------|--------------------------|
| Appearance | White crystalline powder |
| Assay | >99.0% |
| Identification (A, B) | Positive |
| Melting Point | 224.0~227.0 °C |
| Loss on Drying | 0.5% max. |
| Residue on Ignition | 0.1% max. |
| Calcium | Pass Test |
| Sulfate (SO ₄) | 0.006% Max. |
| Chloride (Cl) | 0.005% Max. |
| Heavy Metal (as Pd) | 4 ppm Max. |
| Mercury (Hg) | 0.1 ppm Max. |
| Total plate count | 1000 cfu/g Max. |
| Mould and yeast | 100 cft/g Max. |
| Colon bacillus: | Absent |
| Salmonella per 25g | Absent |

Storage: Store in dry place and keep away from strong direct light and heat.

Note: The product is tested in accordance with NF12/FCCVI quality standards.

An actual batch product's quality meets or is better than the specification requirements.