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Bio-Mg A.A.S.®

PRODUCT SPECIFICATION

Product Code: 134

Stabilised magnesium gluconate

Food ingredient. Nutrient.

Physical-chemical Properties.	Specification
Appearance	Amorphous, fine, light, white and odourless powder. Very hygroscopic.
Solubility	In distilled water at 20 % w/w, crystalline solution.
pH solution	In distilled water at 1% w/w: 6.8 ± 1.0 (5.8 to 7.8)
MAGNESIUM	As magnesium (% w/w): 4.2 ± 0.4 (3.8 to 4.6)
Water content	No more than 10 % w/w (Karl-Fischer)
Arsenic	No more than 2 mg/Kg
Lead	No more than 2 mg/Kg
Mercury	No more than 2 mg/Kg
Cadmium	No more than 2 mg/Kg

Microbiological analysis	Specification
Total aerobes	No more than 1000 CFU/g
Enterobacteriaceae	Absent in 1 g
Coliforms	Absent in 1 g
Yeasts and moulds	No more than 100 CFU/g

Main Characteristics

• Stable in the food under customary conditions of storage, distribution and use.

• High solubility in water.

High bio-availability / physiologically available from the food.

Main applications

As Magnesium nutrient. In dietary supplements. Food fortification.

Packaging	Double polyethylene bag in 10-Kg cartons.	
Storage	Keep tightly closed in original container, stored in a cool (8 to 20° C),	
conditions	dry, ventilated area. Away from light.	
Shelf life	Shelf life is three (3) years from date of manufacture, when stored	
	according to the recommended storage conditions.	