

Form: TDS-001

Root Reference: M-1254

Effective date: 04.2019

TECHNICAL DATA SHEET

Vege-Keratin

INFORMATION ON SUBSTANCE / MIXTURE

INCI	Hydrolyzed Wheat Protein, Sodium Benzoate
Raw material origin	Vegetable: wheat protein
Manufacturing process	Low molecular wheat peptides obtained through enzymatical hydrolysis of wheat protein
Chemical description	Wheat protein hydrolysate (low molecular)
Preservatives	1.1 % Sodium benzoate

TECHNICAL DATA

Physical parameters

Appearance	Liquid
Color	Amber
Odor	Characteristic
Dry substance	21.0 - 24.0 %
Total nitrogen	2.6 - 3.6 %
pH value	4.0 - 5.0
Ash	max. 1.5 %

TRANSPORT, STORAGE and SHELF LIFE

_	Store in closed containers, keep dry and avoid humidity. Slight precipitation and darkening are possible during storage. Storage temperature between 10 and 40 °C.
Shelf Life	24 months, in closed packaging and the recommended conditions.
Custom tariff	

LEGISLATION

Certification	-
EINECS	-
CAS	9015-54-7/ 94350-06-8/ 532-32-1



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