Amino Acids Specifications / Monographs		
L-Arginine for food (Except for Japan)	page	1/2

L-Arginine¹

 $C_6H_{14}N_4O_2$: 174.20

This product is obtained by fermentation, extraction or hydrolysis of protein.

L-Arginine, when dried, contains not less than 98.5 percent and not more than 101.0 percent of L-Arginine ($C_6H_{14}N_4O_2$).

Description

White crystals or crystalline powder.

Freely soluble in water and in formic acid, practically insoluble in ethanol (99.5).

Dissolves in dilute hydrochloric acid and it shows hygroscopic.

Identification

Compare the infrared absorption spectrum of the sample with that of the standard by potassium bromide disc method.

Specifications

Item	Limit	Test
Specific rotation $[\alpha]_D^{20}$	+26.9 to +27.9°	AJI TEST 1
		[Dried sample, $C=8$, 6 mol/ L HCl] ²
State of solution (Transmittance)	Clear and colorless	AJI TEST 2
	Not less than 98.0%	[1.0g in 10mL of H ₂ O, spectrophotometer, 430nm, 10mm cell
		thickness]
Chloride (Cl)	Not more than 0.020%	AJITEST 3
		[0.5g, A-1, ref: 0.28mL of 0.01mol/L HCl]
Ammonium (NH ₄)	Not more than 0.02%	AJI TEST 4
		[D-1]
Sulfate (SO ₄)	Not more than 0.020%	AJI TEST 5
		$[0.85g, (1), ref: 0.35mL of 0.005mol/L H_2SO_4]$
Iron (Fe)	Not more than 10ppm	AJI TEST 6
		[1.0g, A-1 ,ref: 1.0mL of Iron Std. (0.01mg/mL)]
Heavy metals (Pb)	Not more than 10ppm	AJITEST7
		[1.0g, weakly acidic, (1), ref: 1.0mL of Pb Std. (0.01mg/mL)]
Arsenic (As ₂ O ₃)	Not more than 1ppm	AJI TEST 8
		[2.0g, (1), ref: 2.0mL of As ₂ O ₃ Std.]
Related substances	1)Conforms ³	AJITEST9
		[Test sample: 50µg, S-6-a, control; L-Arg 0.25µg]
	2)Any unspecified impurity	AJI TEST 26 ⁴
	Not more than 0.20%	
	Total impurities	
	Not more than 0.50%	
Loss on drying	Not more than 0.30%	AJI TEST 11
		[1g, at 105°C for 3 hours]
Residue on ignition	Not more than 0.10%	AJI TEST 13
(Sulfated)		[1g, at 550°C to 650°C for 3 hours]

AJINOMOTO CO,. INC.

Amino Acids Specifications / Monographs		
L-Arginine for food (Except for Japan)	page	2/2

L-Arginine¹

Specifications (cont'd)

Item	Limit	Test
Assay	98.5 to 101.0%	AJI TEST 14
		[Dried sample, 80mg, (1), 3mL of formic acid, 50mL of acetic
		acid (100), 0.1mol/L HClO ₄ 1mL=8.710mg C ₆ H ₁₄ N ₄ O ₂]
рН	10.5 to 12.0	AJI TEST 33
		$[1.0g \text{ in } 10\text{mL of H}_2\text{O}]^5$
Aerobic mesophilic	NMT 500 cfu/g	AJI TEST 28
microorganisms		
Salmonella	0 cfu/25g	AJITEST 28
Enterobacteriaceae	0 cfu/g	AJI TEST 28

 $^{^{1}\,\,}$ This product, in terms of actual quality, conforms to USP, EP, and JP.

Issued by Amino Acids Department on December 9, 2014

End of document

² Temperature coefficient of $[\alpha]_D^t$: -0.04°

³ Any secondary spot in the chromatogram obtained from the Test Solution is less intense than the principal spot in the chromatogram obtained from the Standard Solution: the number of those spots is not more than four and not more than 2.0% of the total impurities found.

⁴ Disregard limit: 0.05%

 $^{^{\, 5}}$ Care should be taken during measurement against atmospheric carbon dioxide.