Amino Acids Specifications / Monographs			
L-Valine food grade	AOC product code B35060-20	Dogo	1/2
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L-Valine - Food Grade - EP conformity

C₅H₁₁NO₂: 117.15

This product is obtained by fermentation.

L-Valine, when dried, contains, not less than 98.5 percent and not more than 101.0 percent of L-Valine (C₅H₁₁NO₂).

Description

White crystals or crystalline powder

No odor or slightly characteristic odor; specific taste.

Identification

Compare the infrared obsorption spectrum of the sample with that of the reference standard using FTIR methodologies.

Specifications

Item	Limit	Test	
Specific rotation $[\alpha]^{20}_D$	+26.8 to +28.9	AJI Test 1	
		[Dried sample, C=8, 6mol/L HCl] ¹	
State of solution	Clear and colorless	AJI Test 2	
(Transmittance)	Not less than 98.0%	[0.5g in 20mL of H ₂ O]	
Chloride (Cl)	Not more than 0.020%	AJI Test 3	
		[0.5g, A-1, ref: 0.28mL of 0.01 mol/L HCl]	
Ammonium (NH ₄)	Not more than 0.02%	AJI Test 4	
		[D-4]	
Sulfate (SO ₄)	Not more than 0.03%	AJI Test 5	
,		[0.61g, (1), ref: 0.35mL of 0.005 mol/L H ₂ SO ₄]	
Iron (Fe)	Not more than 10 ppm	AJI Test 6	
		[0.75g, B-1, ref: 0.75mL of Iron Std. (0.01 mg/mL)]	
Heavy metals	Not more than 10 ppm	AJI Test 7	
		[1.0g, (1), ref: 1.0mL of Pb Std. (0.01 mg/mL)]	
Related substances (HPLC)	Isoleucine ²	Method PR-0904 (LA Test) ³	
	Not more than 0.40%		
	Any unspecified impurity		
	Not more than 0.20%		
	Total impurities		
	Total impurities Not more than 1.00%		
	Not more than 1.00%		
Loss on drying	Not more than 0.3%	AJI Test 11	
		[1g, at 105°C for 3 hours]	
Residue on ignition	Not more than 0.1%	AJI Test 13	
(Sulfated)		[1g, at 550°C to 650°C for 3 hours]	



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Item	Limit	Test
Assay	98.5 to 101.0%	AJI test 14
		[Dried sample, 120mg, (1), 3mL of formic acid, 50
		mL of acetic acid (100), 0.1mol/L HClO ₄
		$1mL=11.72mg C_5H_{11}NO_2$
рН	5.5 to 7.0	AJI Test 33
		[1g in 20mL of H ₂ O]
Total viable aerobic count	NMT 500cfu/g	AJI Test 28
Total Yeast and Mould count	NMT 100 cfu/g	AJI Test 28
E. Coli	Absent / g	AJI Test 28
Salmonella	Absent / 30 g	AJI Test 28
E. sakazakii	0 cfu / 30 g	AJI Test 28
Enterobactereaceae	0 cfu / g	AJI Test 28

 $^{^{1}}$ Temperature coefficient of [α] $^{1}_{D}$: -0.03 $^{\circ}$ 2 Calculation method in conformity to EP

End of document



⁻ For specific impurity, calculated using appropriate reference standard

⁻ For any unspecified impurity, calculated using sample itself as the standard

³ Disregard limit 0.05%