

Technical Data Sheet (TDS)

Issue Date: February 27, 2026 **Product Name:** Aminomix-9 (Food Grade Amino Amide Mixture) **CAS Number:** N/A (Composite amino amide mixture)

1. Product Overview

- **English Name:** Aminomix-9 (Food Grade)
- **Synonyms:** Amino Amide-9; 9-Component Food Grade Amino Amide Blend
- **Formula:** Blend of 9 Kinds of Food-Grade Active Amino Amide Compounds (alanine amide, glycine amide, valine amide, leucine amide, etc.) + food-grade stabilizer
- **Molecular Weight:** Variable (100-500 Da for single component; composite mixture)
- **Source:** Synthesized by food-grade green chemical process with high-purity refinement; complies with food safety production standards and infant food raw material requirements.
- **Product Characteristics:** Colorless clear viscous liquid, odorless, food-grade amino amide composite; fully miscible with water, neutral aqueous solution, stable under normal storage/use conditions; serves as nutritional fortifier, flavor enhancer and texture modifier for food; participates in human protein metabolism, non-toxic, fully biodegradable; meets national/international food safety standards, suitable for various food production.

2. Technical Specifications (Complies with Food Industry Standard GB 2760-2021)

Item	Specification (Food Grade)
Appearance	Colorless to pale yellow clear viscous liquid
Total Amino Amide Content (HPLC)	≥ 90.0%
pH Value (25°C, 1% aqueous solution)	6.0-8.0
Water Content (Karl Fischer)	≤ 5.0%
Density (25°C)	1.08-1.15 g/cm ³
Viscosity (25°C)	80-150 mPa·s
Heavy Metals (Pb)	≤ 1 ppm
Arsenic (As)	≤ 0.5 ppm
Cadmium (Cd)	≤ 0.1 ppm
Mercury (Hg)	≤ 0.01 ppm
Total Bacterial Count	≤ 100 CFU/mL
E. coli/Salmonella	Negative
Water Solubility	Fully miscible with water (any ratio)
Temperature Stability	Stable at 0-100°C (content retention ≥ 95%)
pH Stability	Stable at pH 5.0-9.0 (content retention ≥ 98%)
Hygroscopy	Slightly hygroscopic

3. Product Advantages

1. **Food Grade High Purity:** Total amino amide content ≥90.0%, all heavy metals/impurities meet national/international food safety and infant food raw material limits; no harmful residues, compliant with GB 2760-2021 food additive standards.
2. **Multi-Functional Application:** Integrates **nutritional fortification, flavor enhancement** and **texture modification**; one product for multiple food processing needs, reduces the use of multiple additives.
3. **Excellent Compatibility:** Fully miscible with water, stable in neutral/weak alkaline food system (pH 5.0-9.0); compatible with all food raw materials (sugars, proteins, vitamins, minerals); no adverse reactions, no nutrient loss.
4. **Green & Safe:** Food-grade synthesis process, non-toxic, non-irritating; compatible with human body metabolism, no toxic side effects at standard use dosages; compliant with green food, organic food and infant food additive requirements; fully biodegradable, environmentally friendly.



NEWAY SINOPHC TECH. LIMITED

ADD:RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
Email:marketing01@newayphc.com; Phone:+86-021-50350029 <https://www.newayphc.com>

- 5. Stable Performance:** No component separation, no degradation at 0-100°C; slight hygroscopy, easy to store and transport; long shelf life (24 months) under specified conditions; consistent product quality between batches.
- 6. Regulatory Compliance:** Meets China GB 2760-2021/GB 10765/10767, EU EC 1333/2008, US FDA 21 CFR and Codex Alimentarius standards; can be used for domestic and export food production, with complete certification documents.

4. Application Fields

Aminomix-9 is a multi-functional food-grade amino amide fortifier, suitable for various food, beverage, dairy products, bakery, infant food, nutritional food and special medical purpose food:

- **Infant & Child Food:** Infant formula milk powder, follow-up formula, children's milk powder, nutritional rice flour, baby cereal, children's nutritional beverage.
- **Dairy Products:** Milk, yogurt, cheese, milk beverage, soy milk, plant-based dairy alternative products, cream, dessert.
- **Bakery & Pastry:** Bread, cake, biscuit, pastry, steamed bun, moon cake, bread improver.
- **Beverage Industry:** Functional beverage, amino acid beverage, sports drink, fruit juice, vegetable juice, nutritional supplement liquid, dairy beverage.
- **Nutritional Food:** Protein powder, nutritional meal replacement, elderly nutritional food, student fortified food, bodybuilding nutritional supplement.
- **Other Fields:** Meat products (ham, sausage), aquatic products, condiments (soy sauce, vinegar), food additives composite.

5. Usage Methods

Food Type	Recommended Addition Dosage (w/w)
Infant Formula Milk Powder/Nutritional Rice Flour	0.5-2.0%
Children/Elderly Nutritional Food/Protein Powder	1.0-3.0%
Dairy Products/Yogurt/Milk Beverage	0.2-1.0%
Functional Beverage/Amino Acid Beverage	0.1-0.5%
Bakery/Pastry/Biscuit	0.3-1.5%
Meat/Aquatic Products/Condiments	0.2-1.0%
Special Medical Purpose Food	1.0-4.0%

6. Packaging & Storage

- **Small Batch:** 1 L / 5 L HDPE plastic bottles (food-grade, sealed) – for small-scale food production, laboratory use, health food.
- **Standard Batch:** 25 L HDPE plastic drums (food-grade, sealed, inner PE liner) – for medium/large-scale food production and industrial use.
- **Bulk Batch:** 200 L HDPE plastic drums / 1000 L IBC totes (food-grade, sealed) – for large-scale industrial production and export.
- **Custom Packaging:** Food-grade customized packaging (500 mL / 2 L) available upon request for infant food, health food and small-batch production.

7. Safety & Protection

- The product is food-grade, non-toxic and non-hazardous; compatible with human body metabolism, no toxic side effects at standard use dosages, safe for humans (including infants/elderly), animals and the environment; slight irritation may occur to sensitive eyes/skin upon direct contact.
- Wear food-grade PPE (safety goggles, nitrile rubber gloves, non-slip food-grade safety shoes) during bulk handling and mixing; avoid splashing into eyes/mouth; handling infant food raw material should wear disposable sterile protective equipment.
- Follow food hygiene operation standards: wash hands thoroughly with food-grade hand sanitizer/pure water after handling; do not eat/drink/smoke while operating the product; use dedicated food-grade equipment and containers for handling to avoid cross-contamination; infant food raw material should use sterile dedicated equipment.