



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>

Safety Data Sheet (MSDS)

According to GB/T 16483 and GB/T 17519; Adapts to GHS, IMDG, IATA Standards
Product Name: L-Glutamine (Food Grade, Crystalline Powder)
Revision Date: February 25, 2026

SECTION 1: Identification of the Substance/Mixture and of the Company/Undertaking

1.1 Product Identifiers

- Product Name: L-Glutamine (Food Grade)
- Product Number: LG-20260227
- Brand: SIGALD
- CAS-No.: 56-85-9
- EINECS-No.: 200-292-1
- Synonyms: (S)-2-Amino-4-carbamoylbutanoic acid; L-2-Amino-glutaric acid amide; Food grade conditionally essential amino acid
- Product Form: White crystalline free-flowing powder

1.2 Details of the Supplier

- Company: NEWAY SINOPHC TECH. LIMITED
- Address: RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
- Telephone: +86-021-50350029
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1.3 Emergency Telephone

Emergency Phone #: +86-021-50350029 (CHEMTREC)

1.4 Relevant Identified Uses and Uses Advised Against

- **Identified Uses:** Food additive (amino acid fortifier, nutritional supplement); raw material for food, beverage, health food, sports nutrition products and pharmaceutical industry; high-end pet food additive.
- **Uses Advised Against:** Not for pharmaceutical injection without medical grade purification; no excessive addition beyond national food additive limit standards; no use in high-temperature processing (>200°C) without microencapsulation.

SECTION 2: Hazards Identification

2.1 GHS Classification

Not classified as a hazardous substance or mixture under GHS (Regulation (EC) 1272/2008)

2.2 GHS Label Elements

- Hazard Pictogram: None
- Signal Word: None
- Hazard Statements: None
- Precautionary Statements: P261, P271, P330

2.3 Physical and Chemical Hazards

Non-combustible, non-explosive; stable under normal use conditions; freely soluble in water, slightly hygroscopic; no physical/chemical hazard risks.



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2.4 Health Hazards

Generally non-toxic; conditionally essential amino acid for human/animal body; inhalation of fine crystalline powder may cause mild respiratory irritation in sensitive individuals; no acute/chronic toxic effects at standard food additive use dosages.

2.5 Environmental Hazards

Environmentally friendly; fully biodegradable by microorganisms; no toxic effects on aquatic/terrestrial organisms; no bioaccumulation potential; no environmental pollution risk.

2.6 Other Hazards

No additional hazards identified; dust may form slippery surfaces on hard floors after spillage.

SECTION 3: Composition/Information on Ingredients

3.1 Basic Composition

- Substance / Mixture: **Pure chemical substance (conditionally essential amino acid)**
- Active Component: L-Glutamine (99.0-99.8%, CAS 56-85-9)
- Inert Components: No artificial additives, binders, preservatives or fillers
- Hazardous Impurities: None (all heavy metals/impurities meet food grade limit requirements)
- Key Purity Index: Assay $\geq 99.0\%$, specific rotation $[+31.5^\circ \sim +33.5^\circ]$

3.2 Hazardous Ingredients

None (all components are non-hazardous and meet national food safety standards)

SECTION 4: First Aid Measures

4.1 Description of First-Aid Measures

- **If Inhaled:** Move to fresh air, keep at rest in a comfortable breathing position. If coughing/irritation persists, rinse mouth with clean water and consult a doctor if needed.
- **In Case of Skin Contact:** Rinse skin thoroughly with running water for 5 minutes; remove contaminated clothing and wash before reuse. No special treatment required for normal contact.
- **In Case of Eye Contact:** Rinse eyes cautiously with plenty of running water for 10-15 minutes; remove contact lenses if present and easy to do. Consult a doctor only if irritation or redness persists.
- **If Swallowed:** Rinse mouth with water; drink a small amount of warm water. Do not induce vomiting. No toxic effects at normal food intake; consult a doctor only if excessive ingestion causes gastrointestinal discomfort (e.g., bloating, diarrhea).

4.2 Most Important Symptoms and Effects

- **Acute Effects:** Mild respiratory/eye irritation from fine powder inhalation in sensitive individuals; no other acute toxic effects.
- **Delayed Effects:** No known delayed toxic effects based on long-term food, pharmaceutical and feed use data.

4.3 Immediate Medical Attention

No specific medical treatment required; treat symptomatically if irritation/symptoms persist for more than 24 hours.

4.4 Notes to Physician

Inform the physician of the product composition (pure food-grade L-Glutamine, conditionally essential amino acid) if medical consultation is needed.

SECTION 5: Fire-Fighting Measures

5.1 Extinguishing Media

- **Suitable:** Water spray, foam, carbon dioxide (CO₂), dry chemical powder.
- **Unsuitable:** No limitations of extinguishing agents.

5.2 Special Hazards Arising from the Substance

Non-combustible; decomposes at extreme high temperature (>200°C) to produce non-toxic carbon dioxide, water and nitrogen; no hazardous combustion gases; extremely low dust explosion risk in confined spaces (negligible).

5.3 Advice for Firefighters

Wear standard fire-fighting protective gear (gloves, goggles, dust respirator); avoid inhalation of thermal decomposition dust; eliminate dust cloud if possible; fight fire from a safe distance.

SECTION 6: Accidental Release Measures

6.1 Personal Precautions

Wear FFP1 dust mask, nitrile rubber gloves and safety goggles; ensure good ventilation at the spill site; wear non-slip shoes as dust may cause slippery surfaces on floors.

6.2 Environmental Precautions

No special environmental precautions; the product is biodegradable and non-polluting; sweep up spilled powder to avoid direct entry into water bodies (no eutrophication or toxic risk).

6.3 Methods for Clean-Up

- **Small Spill:** Gently sweep up the powder with a brush and collect in a sealed plastic container for reuse/disposal; wipe the floor with water to remove residual dust and prevent slipping.
- **Large Spill:** Contain with plastic barriers; transfer to sealed drums for recycling; clean the contaminated area with water and dry thoroughly.

6.4 Reference

For disposal, see Section 13.

SECTION 7: Handling and Storage

7.1 Precautions for Safe Handling

- Operate in a well-ventilated area; use dust suppression measures (mist spray) to avoid fine powder formation/inhalation during mixing/transfer.
- Avoid contact with strong oxidizing agents, concentrated acids/alkalis and high-temperature environments (>200°C) to prevent decomposition and loss of purity.

- Hygiene Measures: Wash hands thoroughly with soap and water after handling; do not eat/drink/smoke while operating the product (follow food hygiene operation standards for food grade materials).
- Mixing Note: Dissolve in water first for uniform dispersion in liquid food/beverage; direct dry mixing for solid food products.

7.2 Conditions for Safe Storage

- **Storage Conditions:** Store in a cool, dry, well-ventilated warehouse; keep container tightly sealed to prevent moisture absorption and caking; storage temperature $\leq 25^{\circ}\text{C}$, relative humidity $\leq 65\%$.
- **Incompatibilities:** Strong oxidizing agents (hydrogen peroxide, chlorine-based disinfectants), concentrated mineral acids (HCl, H_2SO_4), concentrated strong alkalis (NaOH, KOH), high-temperature processing equipment ($>200^{\circ}\text{C}$).
- **Storage Class (TRGS 510):** 13 (Non-Hazardous Solids)
- **Shelf Life:** 36 months (unopened, under specified storage conditions); 12 months after opening (seal tightly and store in dry environment).

SECTION 8: Exposure Controls/Personal Protection

8.1 Control Parameters

No specific occupational exposure limit (OEL) for L-Glutamine; follow general food additive dust exposure limits (TWA $10\text{ mg}/\text{m}^3$) and national food hygiene operation standards.

8.2 Exposure Controls

- **Engineering Controls:** Local exhaust ventilation (LEV) for large-scale processing; dust collection system to reduce airborne powder concentration; dehumidification equipment to maintain low humidity in storage/processing areas.
- **Personal Protective Equipment (PPE):**
 - Eye/Face Protection: Safety goggles with side shields (mandatory for bulk handling/mixing to avoid powder splashing into eyes).
 - Skin Protection: Nitrile rubber gloves (food grade, thickness $\geq 0.11\text{ mm}$) and clean protective clothing for prolonged contact.
 - Respiratory Protection: FFP1 dust mask for regular handling; FFP2 mask for large-scale spill or fine dust generation.
 - Foot Protection: Non-slip food-grade safety shoes for all handling operations.
 - Hygiene: Provide food-grade hand washing facilities with pure water and soap at the workplace.
- **Environmental Exposure:** Install dust collection systems; collected dust can be reused (meets food grade quality standards).

SECTION 9: Physical and Chemical Properties

a) Physical State: Crystalline powder
b) Color: White to off-white
c) Odor: Odorless, no pungent smell
d) Melting Point: $185\text{--}187^{\circ}\text{C}$ (decomposes)
e) Boiling Point: Not applicable (decomposes)

before boiling)f) Flammability: Non-combustibleg) Flammability Limits: Not applicableh) Flash Point: Not applicablei) Autoignition Temperature: > 300°Cj) Decomposition Temperature: ≥ 200°Ck) pH Value (1% aqueous solution, 25°C): 5.0-6.5l) Viscosity: N/A (solid); 7-12 mPa·s (10% aqueous solution, 25°C)m) Solubility: Freely soluble in water (36 g/100 mL at 25°C); slightly soluble in ethanol; insoluble in ether, chloroform and acetone n) Partition Coefficient (log Kow): -2.1 (hydrophilic)o) Vapor Pressure (25°C): Negligible (< 0.0001 hPa)p) Density (25°C, solid): 1.460 g/cm³q) Bulk Density: 0.6-0.9 g/cm³r) Explosive Properties: Not explosives) Oxidizing Properties: Nonet) Hygroscopy: Slightly hygroscopic

SECTION 10: Stability and Reactivity

10.1 Chemical Stability

Stable under recommended storage/use conditions (≤25°C, dry, sealed); stable in food system pH (3.0-8.0); no degradation at normal food processing temperature (<120°C).

10.2 Possibility of Hazardous Reactions

No hazardous reactions under normal use/handling conditions; no polymerization.

10.3 Conditions to Avoid

High temperature (>200°C), direct contact with strong oxidizing agents/concentrated acids/alkalis, prolonged exposure to high humidity (caking risk).

10.4 Incompatible Materials

Concentrated oxidizing agents, concentrated mineral acids, concentrated strong alkalis, high-concentration heavy metal salts.

10.5 Hazardous Decomposition Products

No hazardous decomposition products; decomposes into non-toxic carbon dioxide, water and nitrogen at >200°C; no toxic by-products generated.

SECTION 11: Toxicological Information

11.1 Information on Toxicological Effects

- **Acute Toxicity:** Oral (Rat, LD₅₀) > 15,000 mg/kg (practically non-toxic); Dermal (Rabbit, LD₅₀) > 20,000 mg/kg; Inhalation (Rat, LC₅₀) > 10 mg/m³ (4-hour exposure)
- **Skin Corrosion/Irritation:** No irritation (Rabbit test, 4-hour exposure, food grade)
- **Serious Eye Damage/Irritation:** Mild transient irritation (Rabbit test, 24-hour exposure; reversible within 24 hours)
- **Respiratory/Skin Sensitization:** No sensitizing effects reported in long-term use tests and industrial applications
- **Germ Cell Mutagenicity:** No mutagenic effects (Ames test, chromosome aberration test)
- **Carcinogenicity:** IARC Class 3 (not classifiable as to its carcinogenicity to humans); recognized as a safe food additive by FDA/FAO/WHO
- **Reproductive Toxicity:** No adverse reproductive effects in animal tests at doses up to 5000 mg/kg body weight

- **Specific Target Organ Toxicity:** No target organ toxicity; conditionally essential amino acid for human/animal body, participates in intestinal mucosal repair, immune function regulation and muscle protein synthesis
- **Aspiration Hazard:** Low (crystalline powder, moderate bulk density, no aspiration risk for humans/animals)

11.2 Additional Information

L-Glutamine is a conditionally essential amino acid, a food additive approved by FAO/WHO/Codex Alimentarius; long-term food, pharmaceutical and feed use data confirm its safety at standard dosages. It is a core nutrient for intestinal health and immune function, with no toxic side effects.

SECTION 12: Ecological Information

12.1 Toxicity

- Fish (Zebrafish, LC₅₀): > 10,000 mg/L (96-hour exposure)
- Daphnia (EC₅₀): > 5000 mg/L (48-hour exposure)
- Algae (EC₅₀): > 10,000 mg/L (72-hour exposure) No toxic effects on aquatic organisms; serves as a nutrient supplement for aquatic microorganisms.

12.2 Persistence and Degradability

Fully biodegradable (BOD₅ /COD > 0.9) in aquatic/soil environments; degraded by microorganisms into small molecular nutrients and inorganic substances within 3-7 days; no residual pollution.

12.3 Bioaccumulative Potential

None; L-Glutamine is an amino acid, rapidly metabolized and utilized by all organisms; no bioaccumulation in aquatic/terrestrial organisms.

12.4 Mobility in Soil

Moderate mobility (freely soluble in water); readily dissolves in soil water, but rapidly degraded by soil microorganisms; no long-term soil accumulation.

12.5 PBT/vPvB Assessment

Not classified as PBT/vPvB (fully biodegradable, non-toxic, no bioaccumulation).

12.6 Endocrine Disrupting Properties

No endocrine disrupting effects reported in standard tests and long-term food use data.

12.7 Other Adverse Effects

No known adverse ecological impacts; environmentally benign, acts as a microbial nutrient in natural environment.

SECTION 13: Disposal Considerations

13.1 Waste Treatment Methods

- **Product Waste:** Uncontaminated waste can be reused as food/feed additive; contaminated waste can be disposed of as non-hazardous solid waste in accordance with local/national



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food safety regulations; aqueous waste can be treated by biological wastewater treatment systems.

- **Packaging Waste:** Rinse empty containers thoroughly with pure water (rinse water can be used for food/feed preparation if qualified); dispose of rinsed packaging as food-grade non-hazardous waste or recycle (HDPE/paper packaging).

13.2 Disposal Notes

Incineration is not recommended (wastes a valuable amino acid nutrient resource); landfilling is acceptable and the product will biodegrade in soil, serving as a nutrient for soil microorganisms; avoid large amounts of spilled powder entering water bodies (no environmental risk, follow food waste disposal standards).

SECTION 14: Transport Information

14.1 UN Number

ADR/RID: -; IMDG: -; IATA-DGR: -

14.2 UN Proper Shipping Name

ADR/RID: Not dangerous goods; IMDG: Not dangerous goods; IATA-DGR: Not dangerous goods

14.3 Transport Hazard Class(es)

ADR/RID: -; IMDG: -; IATA-DGR: -

14.4 Packaging Group

ADR/RID: -; IMDG: -; IATA-DGR: -

14.5 Environmental Hazards

ADR/RID: No; IMDG Marine Pollutant: No; IATA-DGR: No

14.6 Special Precautions for User

Transport at $\leq 25^{\circ}\text{C}$; avoid rain, moisture, direct sunlight and package collision during transport; use food-grade sealed/moisture-proof packaging; prevent powder leakage; use pallets for loading to avoid ground contact and contamination.

14.7 Incompatible Materials

Avoid transport with strong oxidizing agents, concentrated acids/alkalis, toxic/hazardous chemicals and non-food grade materials.

Further Information: Classified as non-dangerous goods under international transport regulations; comply with food additive transport hygiene and safety standards.

SECTION 15: Regulatory Information

15.1 National Regulations (China)

- Hazardous Chemical Safety Management Regulation (Non-hazardous classification)
- National Food Safety Standard for Food Additives (GB 1886.20-2016)
- GB 2760-2021 (National Food Safety Standard for Use of Food Additives)
- Food Hygiene Law of the People's Republic of China

15.2 International Regulations

- GHS Classification (Rev. 9): Non-hazardous
- REACH (EU): Registered; not listed in SVHC Candidate List; complies with EC 1333/2008 (food additives)
- TSCA (US): Listed on the TSCA Inventory; GRAS certified by FDA (21 CFR 172.320)
- Codex Alimentarius (FAO/WHO): Approved as food amino acid fortifier (Codex STAN 192-1995)
- EFSA (EU): Evaluated and approved for food use (EFSA Journal 2012; 10(12):3017)

15.3 Other Regulations

Comply with local food safety, environmental protection and transport regulations; follow the maximum addition limit of amino acid fortifiers in food products specified by national and international standards.

SECTION 16: Other Information

16.1 Further Information

This MSDS is based on current scientific knowledge and complies with GB/T 16483, GB/T 17519, GHS, IMDG and IATA standards. It is intended for the safe handling, storage, transport and disposal of food-grade L-Glutamine. The supplier is not liable for any damage caused by improper use, non-compliance with safety precautions or violation of national food additive use standards.

16.2 Revision History

First version (February 25, 2026)