

## Dry Vitamin A ACETATE 500 CWS

### Description

Free flowing, light yellow powder with spherical-shaped particles

### Composition

Vitamin A Acetate, modified food starch, gum arabic, dextrin and silicon dioxide as anti-caking agent.

### Solubility

The product can be dispersed in ambient water to form a stable emulsion.

### Specifications

1. Appearance: Light yellow, free flowing, spherical-shaped powder Content of Vitamin A Acetate : 500,000 IU/g
2. Assay: min. 500,000 IU vitamin a/g
3. Loss on drying: max. 5% (4 hours at 105C)

### Monographs

The product complies with the Vitamin A concentrate of US Pharmacopeia

### Particle Size Distribution (Fineness)

100% passes 100 mesh (U.S. Standard Sieves)

### Bulk density

Approx. 0.60g/ml

### Stability

Stored in the original packaging, temperature :4-25 °C in a dry place, the product is stable for 24 months

### Standard packaging

20 Kg aluminum foil pouch with three layers of insulation.

### Applications

The product has been specially designed for the fortification of flour as well as for the use in vitamin/mineral premixes. It is protein-free and is suitable to use in hypoallergenic food fortification.

*Country of Origin:* CHINA