



NAME OF PRODUCT: SODIUM STARCH GLYCOLATE-IP

SR.NO	TEST	LIMIT
1	Description	A very fine, white or off white, free flowing powder, odorless or almost odorless.
2	Solubility	Practically insoluble in water; insoluble in most organic solvents.
3	Identification Identification A Identification B Identification C, Sodium <2.3.1>	A. Determine by IR B. A dark blue color is produced. C. A dense, white precipitate is formed. No ppt is formed.
4	pH<2.4.24>	Between 5.5 to 7.5
5	Heavy Metal, Method A <2.3.13>	NMT 20 ppm
6	Iron<2.3.14>	NMT 20 ppm
7	Sodium Chloride<2.4.25>	NMT10.0%
8	Sodium glycolate	NMT 2.0%
9	Loss on drying<2.4.19> (at 105 °C for 3 h)	NMT 10.0%
10	Assay<2.4.25>	Between 2.8% to 4.5 %
11	Microbial Test 1) E.coli 2) Salmonella	Absent Absent