



**PRODUCT NAME: SODIUM STARCH GLYCOLATE- USP**

SR.NO	TEST	LIMIT
1	Description	White, tasteless, odorless, relatively free-flowing powder; available in several different viscosity grades. A 2% (w/v) dispersion in cold water settles, on standing, in the form of a highly hydrated layer.
2	Solubility	Practically insoluble in water, insoluble in most organic solvents It very hygroscopic gives a translucent suspension in water.
3	Identification Identification A <197 K> Identification B Identification C Identification D<191>,Sodium	Must be complies as per USP. An acidified solution of it is colored blue to violet. A dense precipitate is formed. Imparts an intense yellow color to a nonluminous flame.
4	pH <791>	Between 5.5 to 7.5
5	Iron	The color of the solution from the sample solution is a shade of pink no deeper than that of the solution from the standard solution (0.002%).
6	Sodium Chloride	NMT 7.0%
7	Sodium glycolate	NMT 2.0%
8	Loss on drying <731> (at 130°C for 90 min)	NMT 10.0%
9	Assay	Between 2.8% to 4.2 %
10	Microbial enumeration tests <61> and Tests for specified microorganisms <62> 1) E.coli 2) Salmonella 3) Shigella	Absent Absent Absent
11	Additional test Heavy metal	NMT 20 ppm