



MSG

Monosodium Glutamate

What is MSG?

MSG is an amino acid that naturally exists in various unprocessed foods, including corn, grain, cheese, rice, milk, sea tangle, and human breast milk. It is also present in muscle and brain tissue. When MSG is mixed with nucleotides, its superior flavor enhancing capabilities can lead to substantial cost savings for food processors.

Applications



Instant Noodles



Soups



Confections



Mixed Seasonings



Soy Sauces



Sauces & Dressings

Customer Benefits

- Effective ways to make food taste great
- Cost effective solution to develop low sodium products
- Features prompt, customized customer responses from each of our three manufacturing plants
- Promises reliable, on-time delivery
- Offers worldwide delivery of both B2B bulk and B2C finished products

Product

PRODUCT MSG (Monosodium Glutamate)
COUNTRY OF ORIGIN South Korea, Indonesia, Vietnam (3 manufacturing sites)
PRODUCT GRADE Food grade
PACKAGING Various packaging types available

Quality Assurance

- Fermentation process
- High quality with HALAL, KOSHER, ISO 9001, and FSSC 22000 certificates
 - Conforms to FCC monographs

