

## Magnesium L-glutamate tetrahydrate

### Chemical Properties

CAS No. :

Formula:

Molecular Weight:

Storage: Powder: -20°C for 3 years | In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.

### Biological Description

Description	Magnesium L-glutamate tetrahydrate, a derivative of cysteine, serves as a flavor enhancer used to decrease the required salt content in meat products.
In vitro	Glutamic acid is a component of protein synthesis, although it is not classified as an essential nutrient because the human body can produce it from simpler compounds. This dicarboxylic amino acid is found abundantly in various foods and plays a crucial role in carbohydrate and fat metabolism.

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