

Taian Green Industry Co., Ltd.

Tel: 86-156-6659-0861

E-mail: greenindustry@163.com

Web: www.taiangreenindustry.com

TECHNICAL DATA SHEETS

1. Product name:

Kojic Acid

2. Chemical Name:

5-Hydroxy-2-hydroxymethyl-4-pyrone;

5-Hydroxy-2-(hydroxymethyl)-4H-pyran-4-one

3. CAS No.:501-30-4

4. MF:C₆H₆O₄

5. MW:142.11

6. Technical specifications

Item	Specifications	Results
Appearance	White to off-white crystalline powder	White crystalline powder
Assay	≥99.0%	99.3%
Melting point	152~156℃	153.6~155.7℃
Loss on drying	≤0.5%	0.26%
Ignition residue	≤0.1%	0.07%
Chloride	≤100ppm	28ppm
Heavy metals	≤3ppm	2ppm
Arsenic	≤1ppm	<1ppm
Ferrum	≤10ppm	6ppm
Conclusion	The results conforms with enterprise standards	

7. Usage

(1) Kojic acid has a wide range of applications in food production. In the past, kojic acid was used in oils and fats to prevent rancidity due to its antioxidant properties. In recent years, it has been reported in the literature that kojic acid has a bactericidal and insect-repellent effect, and it has obvious effects as a preservative, preservative and color-protecting agent for foods. Preservatives are widely used in meat processing and color protection, fruit and vegetable preservation, and sterilizing and antiseptic of raw

Taian Green Industry Co., Ltd.

Tel: 86-156-6659-0861

E-mail: greenindustry@163.com

Web: www.taiangreenindustry.com

foods. They can also be used as cut flower retaining agents to extend flower preservation and shelf life. Adding kojic acid to foods will not affect its own taste, aroma and texture, but also hinder the conversion of nitrite into nitrosamines which are carcinogenic to human body. This hindrance or inhibition, for cured meat products The upgrade is very important. In terms of agricultural production, kojic acid can be used as a biological pesticide, as an insecticide, and as a biological fertilizer. Whether it is sprayed or applied, the effect of increasing yield and income of food and vegetables is significant.

(2) As a raw material for food flavoring agents maltol and ethyl maltol.

(3) Kojic acid can be used as a raw material for the production of cephalosporin antibiotics.

(4) In addition to its wide application in food processing, kojic acid also has good cosmetic effects of freckle and whitening. Kojic acid and its derivatives, such as acetate, have certain antibacterial properties, no one-time irritation and cumulative irritation to the skin, and can be used as a preservative for cosmetics and foods. It can absorb ultraviolet rays strongly and can be used alone or in combination with various sunscreen products such as soap. It can treat and prevent skin pigmentation such as liver spots, and the effect is obvious in the range of 1~2.5%. Helps maintain humidity and reduce skin wrinkles. It can be used in hair products to remove dandruff.

(5) Kojic acid can be used as a raw material for seasoning and manufacturing larchin and ethyl quercetin.

8. Package

25kg/carton