



Product Technical Data Sheet

Product name: S-Acetyl L-Glutathion

AC code: AC02500a

1. Technical Data Sheet

CAS number	3054-47-5	
Molecular Formula	C12H19N3O7S	
Compliance (Food / Pharmacopoeia / FCC / Feed)	Food / Pharmacopoeia / Cosmetic	
Source (animal, plant, mineral, petrochemical)	Bio-Synthetic	
Brief introduction:		
Reduced Glutathione is a key component of the antioxidant system and helps support healthy liver function. S-Acetyl L-Glutathione is a more stable one which can provide better stability performance for people.		
Item	Standard	Analysis Method
Appearance & Solubility		
Appearance	The product is white crystal or crystalline powder, odorless	
Appearance of solution	Clear and colorless	
Typical Analysis		
Identification	Conforms to the Reference Spectrum	Enterprise Standard
Assay	98.0% ~ 101.0%	Enterprise Standard
Loss on Drying	≤ 0.5%	Enterprise Standard
Sulfated Ash	≤ 0.2%	Enterprise Standard
Iron	≤10ppm	Enterprise Standard
Heavy metals		
Total Heavy Metals	≤ 10 ppm	USP <233>
Lead	≤3.0 ppm	USP <233>
Arsenic	≤1.0 ppm	USP <233>
Cadmium	≤1.0 ppm	USP <233>
Mercury	≤0.1 ppm	USP <233>
Microorganism		
Aerobic bacterial count	≤1,000 cfu/g	USP <61>
Total Molds & Yeasts	≤100 cfu/g	USP <61>
E.Coli	Negative/10g	USP <62>
Salmonella	Negative/25g	USP <62>
Storage & Shelf Life		
Package	20kgs/carton or 25kgs/drum	
Shelf life	The shelf life for the product is 24 months from date of production. Use it as soon as possible once it is opened.	
Storage	Store in unopened original package under clean and dry condition, away from sunlight	

2. Origin & ingredient



Country of origin of the product: China

Origin statement: available ☒

This product is a pure material ☒		This product is a compound material ☐	
Animal origin	☐ bovine	Specific Source: /	
	☐ porcine	Specific Source: /	
	☐ ovine	Specific Source: /	
	☐ Others:	Specific Source: /	
Synthetic	☒	Starting material:	origin: China
Biotechnological processing	☐ Catalysis By Enzymes	Name Of Enzyme: / Sources Of Enzymes: /	
	☐ Fermentation	Source Of Medium: / Strain: /	
Botanical Origin	Botanical Name:	/	
	Part:	/	
	Wild Or Cultivated:	/	
	Country Of Origin:	/	
	Solvent Used:	/	

3.Nutrition Data

Nutritional Composition	☒ Per 100g ☐ Per Serving
☐ Energy(Kj) ☒ Energy(Kcal)	0kcal
Fat(G)	0
Carbohydrates(G)	0
Protein(G)	0
Sodium (Mg)	0
Remarks: Nutrition Data Are Obtained By 3 rd Party Lab; Tested On A Yearly Basis	

4.Manufacture Details

Manufacturer Name:	Yantai Acerbio Technology Ltd		
Address:	Tianmu Road, Laiyang Development District, Yantai, Shandong		
Main Products:	Bio-synthetic and Fermentation Products including Coenzyme Q10, Hyaluronic Acid, L- Ergothioneine		
Capacity Of Production	200mt per year		
Number Of Employees in Production: 60		Number Of Employees in QA / QC.:12	
Quality And Food Safety Management System Certificated By Accredited Authority. E.G.: ISO Series, GFSI Series HACCP GMP、CGMP FAMI-QS、GMP+	ISO9001 Series: ☐ ISO9001 ☐ ISO22000 ☐ ISO14001 ☐ ISO45000 GFSI Series: ☒ BRC ☐ FSSC22000 ☐ IFS ☐ SQF ☐ GMP ☐ HACCP ☐ FAMI-QS ☐ GMP+		
Product Related Certificates	☒ HALAL	☐ KOSHER	☐ IP ☐ ORGANIC
Suitable For Vegan	☒ YES	☐ NO	

We Confirm Above Mentioned Certificates Or Related Statement
And Keep Available



5. Process quality and food safety

Flow chart:

This product specification has listed the detailed process flow chart of each step of the actual production process from raw material pretreatment to finished product warehousing, including possible additives, processing aids, steps to remove foreign matters, CCP, water used, compressed air etc.

Integrity flow chart available ☒

CCP in place

CCP info.	CL	Location in process

Foreign body control

Have implemented control procedures for glass, fragile plastic materials ☒

Pest control

Conducted by manufacturer: ☒

by external contractor ☐ Name of contractor:

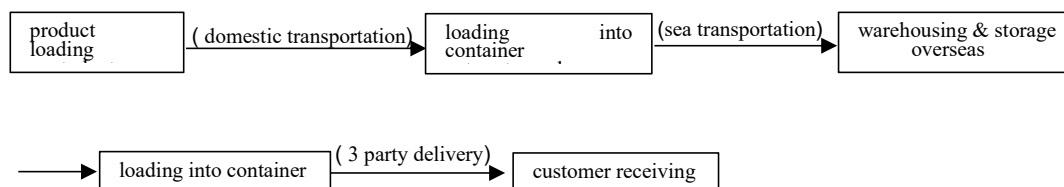
Batch no. & traceability

Batch size:	500kgs
Batch definition:	Signification of the batch no. by an example: In 789093. If you subtract 7, 8, 9, 0, 9 and 3, you get the last two digits of the year, month, and date in the production date, such as 2021/09/06, that is the production date

We confirm that we perform batch and traceability management on the whole process from raw material receiving, production process, storage and transportation, by focusing on raw materials, semi-finished products, production processing and transportation, related records and product labels. Take traceability exercise on a annual basis.

Supply chain custody

list all the stages in the process of supply chain including detail of every link back to farm, field or ocean. Every time the raw material is moved, paid for, handled, stored or processed, and final to customer



6. GMO declaration

	YES	NO
The product does not contain or consist of GMO	☐	☒
The product is not produced from GMO or not contain ingredients produced from GMO (irrespective of whether there is NDA or protein of GM origin in the final production)	☐	☒
This product is not produced by means of GM microorganism including	☐	☒

precursor substances, e.g. with GMOs or Genetically Modified microorganisms processing aids(bacteria, yeast,...)		
This product is not produced with the help of enzymes, which were obtained from GMOs	☐	☒
Does the product contain any ingredients from animal?	☐	☒
If yes, are genetically modified crops contained in the feed for the animal?	☐	☒
We confirm that this product complies with regulations EC/1829/2003 and EC1830/2003 and keep NON-GMO statement available		☒

7.Allergen declaration

We have carefully reviewed this product according to EU Regulation 1169/2011 and modifications and confirm the following:

	Direct incorporation as a base raw material or in a derivative form (don't forget the carriers, the additives and the processing aids)		CROSS CONTAMINATION					
			Presence on the production line		Presence on the production workshop		Presence on the production factory	
	Yes (precise nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No
Cereals containing gluten(1) and products thereof		N		N		N		N
Crustaceans and products thereof		N		N		N		N
Eggs and products thereof		N		N		N		N
Fish and products thereof (2)		N		N		N		N
Peanuts and products thereof		N		N		N		N
Soybeans and products thereof (3)		N		N		N		N
Milk and products thereof (including lactose)(4)		N		N		N		N
Nuts (5) or products thereof		N		N		N		N
Celery and products thereof		N		N		N		N
Mustard and products thereof		N		N		N		N
Sesame seeds and product thereof		N		N		N		N
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO2		N		N		N		N
Lupines and products thereof		N		N		N		N
Mollusc and product thereof		N		N		N		N

- (1) Cereals which contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) except: wheat-based glucose syrups including dextrose, wheat-based maltodextrins, glucose syrups based on barley, cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;
- (2) Except: fish gelatine used as carrier for vitamin or carotenoid preparations, fish gelatine or Isinglass used as fining agent in beer and wine;
- (3) Except fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources; plant stanol ester produced from vegetable oil sterols from soybean sources;
- (4) Except when used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages, lactitol;

- (5) almond (*Amygdalus communis* L.) hazelnuts (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), macadamia nut and queensland nut (*Macadamia terniflora*) and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

8. NON IRRADIATION

(According to EU directive 1999/2/EC & 1999/3/EC)

This product has not been treated with ionising radiation	☐ YES	☒ NO
None of the raw materials we used for this product have been treated with ionising radiation.	☐ YES	☒ NO
We confirm above Non-Irradiation statement is available	☒	

9. NANOMATERIAL

(according to EU Regulation (EU) No. 1169/2011)

This product does not contain any nanomaterials as defined in EU food legislation	☐ YES	☒ NO
This product has not been made with nanotechnology	☐ YES	☒ NO
We confirm above Non-Nanomaterial statement is available	☒	

10. Residual solvents

(according to UE Directive 2009/32 modified by (UE)2010/59; EP5.4; USP476; ICH Q3C(R7))

For this product following solvents are used during production process: Solvent A: max residual level:	☒ solvent used ☐ solvent not used	
We confirm solvent residual of this product complies with:	☒ EP 7.0 ☒ USP <476> ☒ ICH Q3C(R7) ☐ Directive 2010/59/EU ☒ NA	
We confirm Solvent residual statement is available	☒	

11. Pesticide residual

(according to EC 396/2005; EP07; USP <561>)

This product is of vegetable origin	☒ YES ☐ NO
We confirm pesticide residual of this product complies with:	☒ EC 396/2005 ☒ EP 07/2008 ☒ USP <561> ☐ N/A
Pesticide residual statement available	☒

12. BSE/TSE information

(according to EU legislation 999/2001; EP general chapter 5.2.8)	
Cattle, sheep, goats and animals that are naturally susceptible to infect with transmissible spongiform encephalopathy agents or susceptible to infection through the oral route other than humans and non-human primates are defined as "ESE-relevant animal species" Pigs and birds are not naturally susceptible to infection via the oral route; therefore, they are not TSE-relevant animal species. Dogs, rabbits and fish are not TSE-relevant animal species."	
the product contains no ingredients of ruminant origin and no materials derived from, or exposed to ruminants affected by or under quarantine for Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE)	☐ YES ☒ NO ☐ NA
In the manufacturing of this product, there is no any raw or source material and /or reagent used that is of animal origin i.e. bovine, serum-albumin, enzymes, culture broths including those used to prepare working or master cell tanks	☐ YES ☒ NO
Equipment/systems/tools use for processing or storage of the material do not come into contact at any time with materials of animal origin (e.g., components of media filler used to check such system)	☐ YES ☒ NO
The material is not purified by using solvents, chromatographic media or buffers that contain components of animal origin	☐ YES ☒ NO
We confirm this product complies with:	☒ EU legislation 999/2001 & ☐ EP general chapter 5.2.8
We confirm BSE/TSE statement is available	☒ YES

13. Contaminants information (according to EU Regulation No 915/2023 and NO.629/2008 as regards maximum levels for certain contaminants in foodstuff)	
● Aflatoxin B1 <5ppb ● Aflatoxins B1 + B2 + G1 + G2 <10ppb ● Ochratoxin A <15ppb	☒ YES ☐ NO ☐ NA
● Melamine	☒ YES
For polycyclic aromatic hydrocarbons, in cocoa fibre, banana chips, food supplements and their preparations, dried herbs <i>and dried spices</i> : ● Maximum level of 10 µg/kg of benzo(a)pyrene ● 50 µg/kg for the sum of PAH4 (PAH4; benzo[a]pyrene, chrysene, benz[a]anthracene and benzo[b]fluoranthene) in food supplements	☒ YES ☐ NO ☐ NA
We confirm this product complies with NO.1881/2006 and NO.629/2008 and keep compliance statement available	☒ YES

14. Others

We confirm we could meet with the requirement on hygiene of foodstuffs according to Reg 852/2004.

We confirm we could meet with the requirement on general principles and requirements of food law according to REGULATION (EC) No 178/2002