

Disodium 5'-Guanylate

Cat. No. EXTZ-757

Lot. No. (See product label)

Introduction

Description

Food-grade disodium 5'-guanylate (abbreviated as GMP) is a commonly used nucleotide-based food flavor enhancer. It has a flavor threshold of 0.0125 g/100 mL and a flavor intensity 2.3 times that of disodium inosinate (IMP). When used in combination with monosodium glutamate (MSG), it exhibits a strong synergistic effect. The product is non-hygroscopic, soluble in water, and stable in aqueous solution. However, in acidic solutions, it is easily decomposed at high temperatures and can be degraded by phosphatases; therefore, it is generally not suitable for direct use in fresh foods.

Product Information

Form	White crystals or crystalline powder
Molecular Formula	C ₁₀ H ₁₂ N ₅ Na ₂ O ₈ P
Molecular Weight	407.1843