

## Magnesium Sulfate

Cat. No. EXTZ-645

Lot. No. (See product label)

### Introduction

#### Description

Magnesium sulfate exists in two forms: anhydrous and heptahydrate. It is available in both food-grade and industrial-grade options. The food-grade version complies with pharmacopoeia and food safety standards, with strict control over impurity content, and is used as a coagulant for tofu, a mineral supplement in beverages, and a nutritional component in food fermentation; the industrial-grade version provides an economical and efficient source of magnesium and sulfate ions for large-scale applications. It has high solubility, stable hydration state, and excellent fluidity, and is widely used in cell culture media, enzyme reaction buffers, and agricultural nutrient formulations.

#### Applications

Nutritional fortifier (magnesium fortifier), coagulant, flavor enhancer, processing aid, and brewing additive; used to supplement magnesium in brewing water, serving as a nutrient source during fermentation to enhance fermentation efficiency, improve the flavor of the resulting sake (0.002%), and adjust water hardness.

### Product Information

<b>Appearance</b>	Colorless columnar or needle-like crystals
<b>CAS No.</b>	10034-99-8
<b>Molecular Formula</b>	MgSO <sub>4</sub> ·7H <sub>2</sub> O
<b>Molecular Weight</b>	246.47
<b>Purity</b>	99.5%