Creative Enzymes®

D-Glucosamine Sulfate Potassium Chloride

Cat. No. GLU-002

Lot. No. (See product label)

Introduction

Description	Glucosamine (C6H13NO5) is an amino sugar and a prominent precursor in the biochemical synthesis of glycosylated proteins and lipids. Glucosamine is part of the structure of the polysaccharides chitosan and chitin, which compose the exoskeletons of crustaceans and other arthropods, as well as the cell walls of fungi and many higher organisms. Glucosamine is one of the most abundant monosaccharides. It is produced commercially by the hydrolysis of crustacean exoskeletons or, less commonly, by fermentation of a grain such as corn or wheat. Glucosamine appears to be safe for use as a dietary supplement; effectiveness has not been established for any condition. In the US it is one of the most common non-vitamin, non-mineral, dietary supplements used by adults.
Applications	Raw material for making medicines: have physiological effects on rheumatic arthritis, heart diseases, pneumonias, and fractures. In recent years, we find that it can absorb free radicals, anti aging, lose weight, and adjust endocrine.
Synonyms	D-Glucosamine Sulfate Potassium Chloride; Glucosamine Sulfate Potassium Chloride; Glucosamine; Sulfate Potassium Chloride

Product Information

Appearance	White crystal without black dots and with good fluidity
CAS No.	31284-96-5
pH Stability	3.0—5.0
Optimum pH	4.25