

TECHNICAL DATA SHEET

Gamma-Aminobutyric Acid (GABA)

Item	Specification
Product Name	Gamma-Aminobutyric Acid
Synonyms	GABA; 4-Aminobutanoic acid; γ -Aminobutyric acid
CAS No.	56-12-2
EINECS No.	200-258-6
Molecular Formula	C ₄ H ₉ NO ₂
Molecular Weight	103.12
Source	Produced by microbial fermentation (<i>Lactobacillus hilgardii</i>), non-GMO
Standard	Food Grade

1. Physical & Chemical Properties

Property	Specification
Appearance	White crystalline powder
Odor	Odorless or slight characteristic odor
Solubility	Freely soluble in water; slightly soluble in ethanol; insoluble in ether
pH (10% aqueous solution)	6.5 ~ 7.5
Melting Point	197 ~ 204°C (decompose)
Bulk Density	0.40 ~ 0.60 g/mL
Tapped Density	0.50 ~ 0.70 g/mL
Particle Size	≥95% pass 80 mesh

2. Applications

Functional non-protein amino acid.

- Dietary supplements: relaxation, sleep support, stress management
- Functional food & beverage: solid drinks, gummies, chocolate, cereal
- Health food raw material

Remark: Not an E-number additive in EU; GRAS available in US for fermented GABA; approved as new food ingredient in China.

3. Storage & Packaging

Item	Detail
Storage Conditions	Keep tightly sealed, store in cool, dry place, avoid moisture
Shelf Life	24 months under recommended storage conditions
Packaging	25kg fiber drum with inner PE bag; 1kg / 5kg small package available

4. Handling Precautions

- Avoid dust inhalation. Wash hands after handling.
- This is raw material for further manufacturing, not for direct consumption. Not for direct consumption as raw material; use at permitted dosage levels.