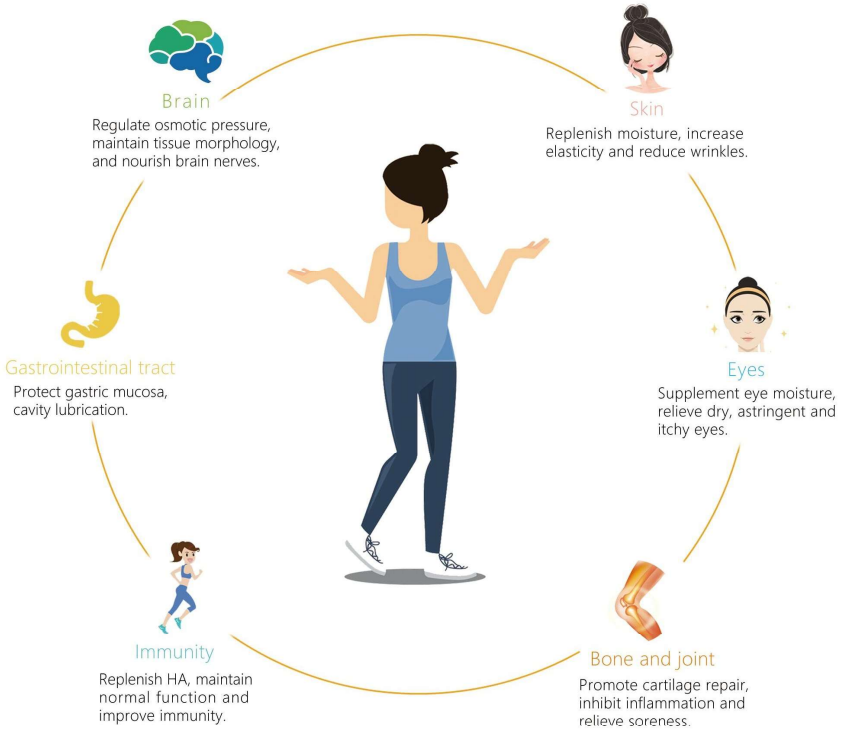
Hyafood® Healthy moisturizing factor

Food Grade Sodium Hyaluronate

Healthy moisturizing factor

Hyafood® Schematic diagram of how it works in the human body



Hyafood® Food Grade Sodium Hyaluronate

Sodium Hyaluronate has been widely used in the industry of nutraceuticals in US and EU. The oral Sodium Hyaluronate can support Hyaluronic Acid levels in the body. Hyafood® can be digested and absorbed, making the skin moist, smooth, soft and elastic; delaying aging and preventing the occurrence of arthritis and brain atrophy. The oral Sodium Hyaluronate can help people have full energy and youthful vigor.

Hyafood®

Ordinary Food Materials

beverages, jelly, dairy products, etc.

Health Food Raw Materials

tablets, capsules, and granules are commonly used types, and are usually used in combination with collagen, chondroitin sulfate, and glucosamine.

Functional Drink

oral liquid, beverage, etc.

Item	Appearance	Sodium Hyaluronate	Appearance of Solution	Nucleic Acids
Standard	White or almost white powderor granule	≥ 95%	A_{600nm}≤ 0.01	A_{260nm}≤ 0.5
Item	pH (0.5% aq. sol., 25℃)	Molecular Weight	Protein	Loss on drying
Standard	5.0-8.5	3000Da -2.60 Million Da	≤0.1%	≤10.0%
Item	Residue on Ignition	Chlorides	Iron	Heavy metal
Standard	≤20.0%	≤ 0.5%	≤ 80 ppm	≤20 ppm
Item	Arsenic	Bacteria Counts	Molds & Yeasts	Staphylococcus aureus
Standard	≤2ppm	≤100CFU/g	≤50CFU/g	Negative/g
Item	Escherichia coli	Hemolytic Streptococci	Salmonella	
Standard	Negative/g	Negative/g	Negative/25g	

Hyafood® Food Grade Sodium Hyaluronate

Hyafood® instructions for use

Suggested consumption: ≤200 mg/day

Notes: insoluble in organic solvents.