

INCI: Hydrolyzed Milk Protein Item Code: 4205-HY-TRE CAS#: 92797-39-2 EINECS#: 296-575-2

Appearance (At room temperature)	Clear to slightly hazy, pale yellow to amber liquid*
Odor	Characteristic, slight
Non-volatile Matter (1g/1hr/105°C)	18.0 – 25.0%
pH (Direct @ 25°C)	4.5 - 5.5
Color, Gardner (ASTM D6166)	11.0 Maximum
Nitrogen, Dumas	2.0% Minimum
Microbial content when packaged: Total Aerobic Bacteria Mold and Yeast	< 100 CFU/mL; No pathogens < 100 CFU/mL

*May sediment with aging

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