



(Drug License No. 11 of 2018)
(Food Safety & Drug Administration – Govt. of Uttar Pradesh)



Magnesium Stearate IP

TYPICAL PHYSIO-CHEMICAL PROPERTIES

(As per IP-2018)

PROPERTY	UNIT	SPECIFICATIONS
Description	-	A very fine light, White powder, Odourless or very faint odour of stearic acid, Unctuous and free from grittiness.
Assay	%	3.8 % to 5 % of Mg
Identification	-	Test A –Passes, Freezing Point-NLT 53°C Test B- Passes, acid value is 195-210, Test C- Passes, Test D-Aquos soln. should gives reaction of Mg
Acidity or Alkalinity	-	NMT 0.05 ml of 0.1NHCL/ 0.05 ml of 0.1 M NaOH req. for the change the colour of solution
Appearance of Soln. of the fatty acid	-	Colour is not more intense than reference Soln. YS6
Acid Value of the fatty acid	-	195~210
Heavy Metal as PB	Ppm max	20
Chloride	Ppm max	250
Sulphates	%	0.6
Loss on Drying	%	NMT 6.0
Microbial Contamination	-	Total Aerobic count NMT 1000 CFU/g Max, Total Y&M - 100 CFU/g Max, Salmonella- Absent, E-Coli-Absent
Assay (Mg Content)	%	3.8 -5 % on dried basis
Fatty Acid Composition 1. Stearic Acid 2. Sum of Palmitic acid +St.Acid 3. Free Stearic Acid 4. Zinc Stearate	%	For 1. NLT 40% For 2. NLT 90% For 3. NMT 3% For 4. Zinc test should be negative