

Gallnut Extract - Gallic Acid is one of the popular food additives and ingredients in most countries, As a professional Gallnut Extract - Gallic Acid supplier and manufacturer, Foodchem International Corporation has been supplying and exporting Gallnut Extract - Gallic Acid from China for almost 10 years, please be assured to buy Gallnut Extract - Gallic Acid at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

## Product Specification

Product Name: Gallnut Extract - Gallic Acid

ITEMS	STANDARD
Appearance	White crystalline powder
Assay	Gallic acid
Mesh Size	100% pass 80mesh
Residue on Ignition	0.2%
Loss on Drying	9.0%
Heavy Metal	10ppm
Pb	2ppm
Total Plate Count	1000cfu/g
Yeast&Mold	100cfu/g
E.coli	Negative
Salmonella	Negative

## Gallnut Extract - Gallic Acid FAQ

1、 What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Gallnut Extract - Gallic Acid, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2、 Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Gallnut Extract - Gallic Acid distributor, at the same time, we are manufacturer of other products.

3、 What is the Min Order Quantity of Gallnut Extract - Gallic Acid?

Different products have different MOQ, for Gallnut Extract - Gallic Acid, the MOQ is 500kg.

4、 What is the price of Gallnut Extract - Gallic Acid?

Foodchem is a famous supplier and manufacturer of Gallnut Extract - Gallic Acid in China, and has been corporate with many Gallnut Extract - Gallic Acid suppliers for several years, we can provide you with cost-effective Gallnut Extract - Gallic Acid.

5、 How long shall we wait for your reply?

We can guarantee to reply your inquiries of Gallnut Extract - Gallic Acid in less than 24 hours in working days.

6、 What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

7、 What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8、 How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

## FOODCHEM Hot Products

Acidulants ([Citric acid](#), [Malic acid](#), [Tartaric acid](#), [etc.](#));

Antioxidants([Sodium erythorbate](#), [BHT](#), [etc.](#));

Perservatives([Potassium sorbate](#) , [Sodium benzoate](#) , [etc.](#));

Thickeners([Xanthan gum](#) , [Agar agar](#) , [Carrageenan](#) , [Sodium carboxymethyl cellulose](#) , [etc.](#));

Sweeteners([Sodium saccharin](#) , [Aspartame](#) , [Acesulfame potassium](#) , [Sucralose](#) , [etc.](#));

Amino Acids([L-Glutamine](#) , [Creatine monohydrate](#) , [L-Glycine](#) , [BCAA](#) , [etc.](#));

Plant Extracts ( [Green coffee bean extract](#) , [Oat glucan](#) , [Resveratrol](#) , [etc.](#) ) ;

Vitamins ( [Vitamin C](#) , [Vitamin E](#) , [Vitamin A](#) , [Vitamin B1](#) , [etc.](#));

Starch ( [Corn starch](#) , [Modified starch](#). );

Flavourings( [MSG](#) , [I+G](#) , [Yeast extract](#) , [Hydrolyzed vegetable protein](#) , [etc.](#));

Aromas ( [Vanillin](#) , [Ethyl vanillin](#) , [Ethyl maltol](#) , [etc.](#));

Phosphates ( [Sodium acid pyrophosphate](#) , [Sodium tripolyphosphate](#) , [etc.](#) ) ;

Inorganic Salts ( [Sodium bicarbonate](#) , [Ammonium bicarbonate](#) , [Calcium sulfate dihydrate](#));

Natural Food Ingredients ([Cocoa powder](#), [Tomato Powder](#) .) ;

## Contact Us

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