Is L-Glutamic Acid HCl gluten free?

L-Glutamic Acid HCl is a mixture of natural ingredients isolated from turmeric, available as yellow orange powder. It's widely used as nutritional supplement in for .

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. L-Glutamic Acid HCl is gluten free and widely used in gluten free food to provide to .

Why is L-Glutamic Acid HCl gluten free?

To answer this question, we need to clarify another question: what is gluten. Gluten is protein composite found in wheat and related grains, including barley and rye. (Wikipedia) First, gluten is a protein. Second, gluten is mainly found in wheat and related grains. As we mentioned before, L-Glutamic Acid HCl is which is significantly different from protein. Raw materials used in manufacturing of L-Glutamic Acid HCl are ; L-Glutamic Acid HCl barely includes gluten impurity. So, L-Glutamic Acid HCl is gluten free.

How is L-Glutamic Acid HCl used in gluten free food?

L-Glutamic Acid HCl is widely used in to provide to . L-Glutamic Acid HCl is usually used in processed food rather than daily recipe.

Why should you go Gluten free?

Celiac disease: Celiac disease is an autoimmune disease that attacks the small intestine due to the presence of gluten, for which a gluten-free diet is the only medically-accepted treatment. In 2009 research showed beL-Glutamic Acid HCl 0.5 and 1.0 percent of people in the US and UK are sensitive to gluten due to celiac disease. So people with Celiac disease have to stick to gluten free diet to avoid unexpected side effect caused by consumption of gluten.

Non-celiac gluten sensitivity: Some people may be sensitive to gluten but do not have celiac disease and feel better on a diet with less gluten. However, there are no specific symptoms confirmed. Non-celiac gluten sensitivity also drives more people to gluten free diet when people believe that they feel better when eating gluten free.

L-Glutamic Acid HCl one of the popular food additives and ingredients in most countries, As a professional <u>L-Glutamic Acid</u>

HCl suppliers, Foodchem International Corporation has been supplying and exporting L-Glutamic Acid HCl from China for almost 10 years, please be assured to buy L-Glutamic Acid HCl at Foodchem. Any inquiries and problems please feel free to send emails to us Email: <u>inquiry@foodchem.cn</u>. Tel: +86-21-2206-3075. we will reply you within 1 working day.

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