GLYCOLYS®

TECHNICAL DATASHEET

GLYCOLYS® (sodium starch glycolate) is used as a **disintegrant** and **dissolution aid** in pharmaceutical, food, and agricultural applications. **GLYCOLYS®** facilitates r**apid, high water absorption**, resulting in considerable particle expansion. This swelling causes **fast disintegration** of tablets and granules to **enhance bio-availability**. **GLYCOLYS®** is **not sensitive to lubricants or compression force**, has **low hygroscopicity** and can be **sourced reliably** worldwide. Sodium starch glycolate has been used as a **disintegrant** in commercial applications for more than 30 years.

The major advantage is the natural-origin, vegetable derived cellulose that **is safe for agricultural applications**. Additionally, consistent predictable delivery of actives is a key advantage when using **GLYCOLYS ®** in formulations.

HOW TO USE?

GLYCOLYS® is suitable for formulation of all granule, pellet, and tablet manufacturing processes. This includes direct compression, wet granulation, high shear granulation or low pH formulations. **GLYCOLYS®** can be used to regulate viscosity and enhance binding for granulation.
GLYCOLYS® is considered a suitable dissolution aid for manufacturing any class of bioactive compounds.

WHAT DOSAGE?

Low level of incorporation; widely used for solid products at 0.5% to 8.0% concentration. Usable in internal and external phases, or mixed.

OUR ADVANTAGES

ENVIRONMENTALLY FRIENDLY

- **GLYCOLYS®** is a natural, vegetable derived product

INERT AND CHEMICALLY STABLE

- **GLYCOLYS®** is a non labile formulant for stable delivery of active ingredients

DISINTEGRATION

- **GLYCOLYS®** greatly enhances the disintegration properties of tablets/granules/pellets

GRANULOMETRY

- **GLYCOLYS®** granulometry is highly reproducible

Sodium starch glycolate , also known as:
• carboxymethylamylum natricum ;
• carboxymethyl starch;
• sodium carboxymethyl starch

GLYCOLYS®

PHYSICAL PROPERTIES

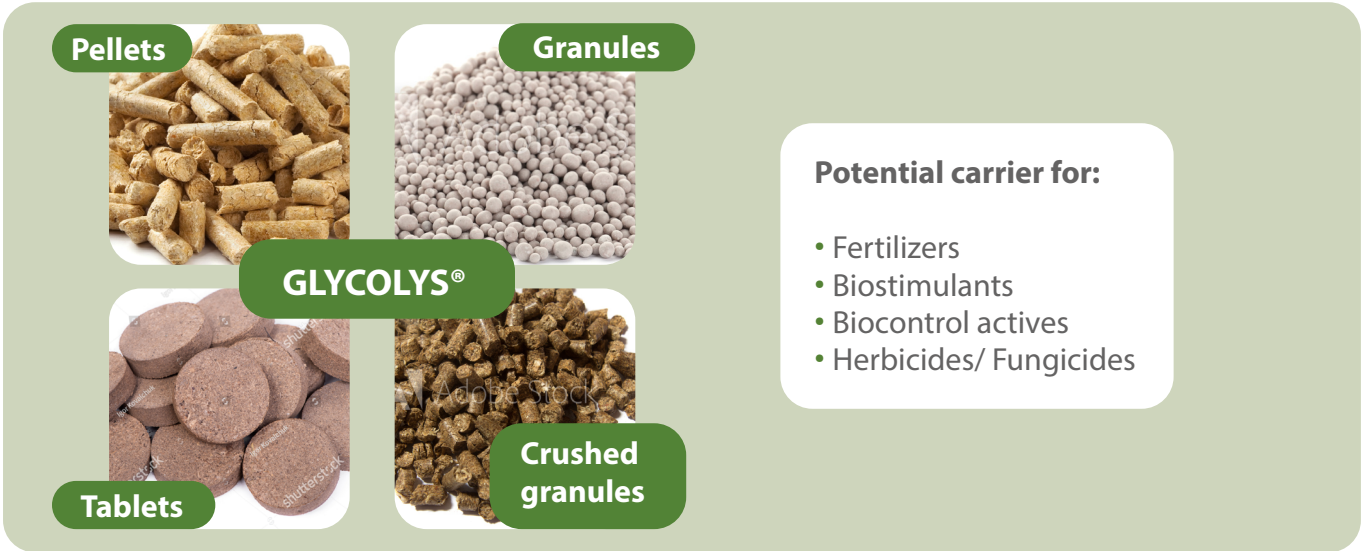
	GLYCOLYS®	GLYCOLYS® Low Solvent	GLYCOLYS® Low pH	GLYCOLYS® Low Viscosity
Appereance	White powder	White powder	White powder	White powder
Density (Bulk)	0.76 g/cm^3	0.76 g/cm^3	0.76 g/cm^3	0.76 g/cm^3
Loss on drying	10% max	10% max	10% max	10% max
pH	64% min	45% min	98% min	98% min
Solvent	Neutral/Acidic	Neutral/Acidic	Acidic	Neutral/Acidic
Shear Sensitive	6% max	0.5% max	6% max	6% max
Food Grade	Yes	Yes	Yes	No
Non-GMO	Yes	Yes	Yes	Yes

Tailoring performance by choice of chemistry and mechanism of action: GLYCOLYS® Low pH ensures **stability to acidic molecules**. GLYCOLYS® LV is designed to **withstand stresses** involved in high shear granulation processes. GLYCOLYS® Low Solvent has an added benefit of **low ethanol content**.

MISCELLANEOUS INFORMATION

Storage temperature	5–30°C
Storage instructions	Closed container, protect from humidity
Shelf life	60 months
Packaging	25 kg lined cardboard box

OUR PROPERTIES



ROQUETTE
Offering the best of nature™