

Monosodium glutamate in snack



Monosodium glutamate (MSG), also known as MSG, is a flavor enhancer used in most foods because it helps balance, harmonize and round out the flavor of food.

The abuse of MSG increases the sodium content of foods, causing adverse effects on health. In order to control the MSG content in food, it is necessary to rely on the test results of laboratories that meet the capacity requirements.

To assist laboratories in assessing their capacity to test Monosodium glutamate content in snacks, NIFC provides a proficiency testing program to determine Monosodium glutamate content in snacks

Fee: 2,500,000 VNĐ

Time schedule: 09/2022

Interested laboratory, click [Register](#) for participating.