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पेटेंट कार्यालय का एक प्रकाशन  
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(54) Title of the invention : METHOD OF DETERMINING THE CONTENT OF MONOSODIUM GLUTAMATE IN FAST FOOD BY GREENNESS ASSESSMENT: A NOVEL APPROACH

<div><div>(51) International classification</div><div>(86) International Application No</div><div>(87) International Publication No</div><div>(61) Patent of Addition to</div><div>Application Number</div><div>Filing Date</div><div>(62) Divisional to Application</div><div>Number</div><div>Filing Date</div></div> <div><div>:G01N0021350000, G01N0021552000, G01N0021356300,</div><div>:NA</div><div>:NA</div><div>:NA</div><div>:NA</div><div>:NA</div><div>:NA</div><div>:NA</div><div>:NA</div></div>	<div><div>(71)Name of Applicant :</div><div><b>1)Karthika Paul</b></div><div>Address of Applicant :Assistant Professor, Department of Pharmaceutical Chemistry, JSS College of Pharmacy, JSS Academy of Higher Education &amp; Research, Mysuru-570015, Karnataka, India -----</div><div>---</div><div><b>Name of Applicant : NA</b></div><div><b>Address of Applicant : NA</b></div><div>(72)Name of Inventor :</div><div><b>1)Karthika Paul</b></div><div>Address of Applicant :Assistant Professor, Department of Pharmaceutical Chemistry, JSS College of Pharmacy, JSS Academy of Higher Education &amp; Research, Mysuru-570015, Karnataka, India Mysuru -----</div><div>-----</div><div><b>2)Nayan Kundu</b></div><div>Address of Applicant :Student, JSS College of Pharmacy, JSS Academy of Higher Education &amp; Research, Mysuru-570015, Karnataka, India Mysuru -----</div><div>-----</div><div><b>3)Chandan R S</b></div><div>Address of Applicant :Associate Professor, Department of Pharmaceutical Chemistry, JSS College of Pharmacy, JSS Academy of Higher Education &amp; Research, Mysuru-570015, Karnataka, India Mysuru -----</div><div>-----</div><div><b>4)Jaswanth Gowda B H</b></div><div>Address of Applicant :Research Scholar, Yenepoya College of Pharmacy &amp; Research Centre, Yenepoya University Mangalore-575018, Karnataka, India Mysuru -----</div><div>-----</div><div><b>5)Manvendra Dangi</b></div><div>Address of Applicant :Student, JSS College of Pharmacy, JSS Academy of Higher Education &amp; Research, Mysuru-570015, Karnataka, India Mysuru -----</div><div>-----</div><div><b>6)Souhardya Santra</b></div><div>Address of Applicant :Student, JSS College of Pharmacy, JSS Academy of Higher Education &amp; Research, Mysuru-570015, Karnataka, India Mysuru -----</div><div>-----</div></div>
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(57) Abstract :

The present invention provides a method of isolation and characterization of monosodium glutamate from food extracts, the method comprising of: obtaining predetermined amount of food sample; homogenizing a representative quantity of each sample to ensure uniform distribution of components; analyzing the homogenized samples by subjecting to Fourier Transform Infrared (FTIR) spectroscopic analysis; acquiring the FTIR spectra using an advanced FTIR spectrometer operating in the mid-infrared range 4000–400 cm<sup>-1</sup>. The sample measurements are conducted using the attenuated total reflectance (ATR) mode, a technique advantageous for solid and semi-solid samples as it minimizes sample preparation, thereby aligning with green chemistry principles; the samples are directly placed onto the ATR crystal, and spectra are recorded under controlled environmental conditions to minimize baseline noise and atmospheric interference. The FTIR spectra obtained from the extracted MSG in fast food samples exhibited similar but slightly shifted absorption peaks when compared to standard; the principal peaks identified in the sample spectra included a distinct absorption at 3672.59 cm<sup>-1</sup>. The method developed in this study successfully achieves both qualitative and quantitative analysis of monosodium glutamate, validating its potential application in commercial food quality control and regulatory testing under the principles of green analytical chemistry.