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Technical Data Sheet

Papaya Samen P.E. 4:1 Papaya seed P.E. 4:1

PRODUCT INFORMATION		
Latin name	Carica papaya L	
Part Used	Seed	
Origin	China	
Extraction solvent	Ethanol & Water	
Papaya Seed Extract	Approx 80%	
Carrier (Maltodextrin)	Approx 20%	
ITEM	SPECIFICATION	METHOD
Assay	4:1	TLC
Appearance*	Brown Yellow Fine Powder	Visual
Odor & Taste	Characteristic	Organoleptic
dentification	Positive	TLC
Sieve analysis	100% through 80 Mesh	80 Mesh Screen
Loss on Drying	5% Max	Eu. Pharm. v.v. (2.8.17)
Total Ash	5% Max	Eu. Pharm. c.v. (2.4.16)
Bulk Density	0.30~0.70g/ml	
Aflatoxin B1	2µg/kg Max	Eu. Phann. c.v. (2.8.18)
Fotal Aflatoxins (B1,B2,G1,G2)	4µg/kg Max	Eu. Phann. c.v. (2.8.18)
*The color may vary		
STATEMENTS		
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	Only for food supplements	
Food Quality and Safety	Only for food supplements According to Reg. (EC) 1881/20	06 and amendments
Food Quality and Safety Contaminants	,	06 and amendments
Food Quality and Safety Contaminants Preservative	According to Reg. (EC) 1881/20	
Food Quality and Safety Contaminants Preservative Residual Solvents	According to Reg. (EC) 1881/20 Preservative Free	and amendments
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200	and amendments
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative	and amendments 05 and amendments
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative	and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, S
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E	and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, S
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E ETO free	and amendments)5 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, S C) 1829/2003 and 1830/2003 and amendments
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressure	and amendments)5 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, C) 1829/2003 and 1830/2003 and amendments e
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressure	and amendments)5 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, C) 1829/2003 and 1830/2003 and amendments e
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressure No ionization or other radiation	and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE Allergen free	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressure No ionization or other radiation Risk Free BSE/TSE	and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE Allergen free Nanomaterials Titanium dioxide	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Aureus: negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressure No ionization or other radiation Risk Free BSE/TSE According to Reg. (EC) 1169/20	and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella: negative, E. Coli: negative, S C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment 11 1169/2011

STORAGE AND HANDLING

PRODUCT INFORMATION

Storage Store in a well-closed container away from moisture and direct sunlight Shelf Life 3 years if sealed and properly stored

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