

**DS Rauschbeere P.E. 10:1 (15960)**

**DS Bog Bilberry P.E. 10:1 (15960)**

**Product Information**

Latin name	Vaccinium uliginosum L.
Part Used	Fruit
Origin	China
Extraction solvent	Ethanol & Water
Bilberry Extract	Approx 90%
Carrier (Maltodextrin)	Approx 10%

Item	Specification	Method
Assay	10:1	TLC
Appearance*	Violet Red Fine Powder	Visual
Odor & Taste	Characteristic	Organoleptic
Identification	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)
Total Aflatoxins (B1,B2,G1,G2)	4µg/kg Max	Eu. Phann. c.v. (2.8.18)

\*The color may vary

**Statements**

Food Quality and Safety	According to Reg. (EC) 178/2002
Contaminants	According to Reg. (EC) 1881/2006 and amendments
Preservative	Preservative Free Conforms
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, Staphylococcus negative
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Vegan
Sterilization Method	High Temperature and Pressure
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen free	according to Reg. (EC) 1169/2011
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and Nr. 10/2011 and amendments

**Storage and Handling**

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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