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Technical Data Sheet

Acerola P.E. 4:1

PRODUCT INFORMATION

Latin name Malpighia glabra L

Part Used Fruit
Origin China

Extraction solvent Ethanol & Water Acerola Cherry Extract Approx 80% Carrier (Maltodextrin) Approx 20%

ITEM	SPECIFICATION	METHOD

Assay 4:1 TLC
Appearance* Brown Yellow 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

*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

Residual Solvents According to Dir. (EC) 2009/32 and amendments
Pesticides According to Reg. (EC) 396/2005 and amendments

Microbiology Bacterial Count: TAMC-Bacteria: <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative, E. Coli: negative, S.

Aureus: negative

GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

ETO ETO free
Vegan Conform

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 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

Disclaime