



Technical Data Sheet

Schwarzer Knoblauch P.E. 0,25% SAC
Black Garlic P.E. 0.25% SAC

PRODUCT INFORMATION

Latin name	Allium Sativum L .
Part Used	Tubers
Origin	China
Extraction solvent	Ethanol & Water
Fermented Black Garlic Extract	Approx 80%
Carrier (Maltodextrin)	Approx 20%

ITEM	SPECIFICATION	METHOD
S-allyl-cysteine Assay	0.25%	HPLC
Appearance*	Deep Brown 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	Limited use recommended in food
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: <10,000 cfu/g, TYMC: <300 cfu/g, Salmonella: negative, E. Coli: negative, S. Aureus: negative
GMO	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

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