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## **Technical Data Sheet**

## **Erdbeere P.E. 0,1% Fisetin** Strawberry P.E. 0.1% Fisetin

Latin name	Fragraria vesca	
Part Used	Fruit	
Origin	China	
Extraction solvent	Ethanol & Water	
Strawberry Extract	Approx 80%	
Carrier (Maltodextrin)	Approx 20%	
ITEM	SPECIFICATION	метнор
Fisetin Assay	0.1% Min	HPLC
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	
	2 // 14	
Aflatoxin B1	2µg∕kg Max	Eu. Phann. c.v. (2.8.18)
	2μg/kg Max 4μg/kg Max	Eu. Phann. c.v. (2.8.18) Eu. Phann. c.v. (2.8.18)
Total Aflatoxins (B1,B2,G1,G2)		
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS	4µg/kg Max	Eu. Phann. c.v. (2.8.18)
Total Aflatoxins (B1,B2,G1,G2) <b>The color may vary</b> <b>STATEMENTS</b> Food Quality and Safety	4μg/kg Max According to Reg. (EC) 178/200	Eu. Phann. c.v. (2.8.18)
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20	Eu. Phann. c.v. (2.8.18)
Total Aflatoxins (B1,B2,G1,G2) <b>The color may vary</b> <b>STATEMENTS</b> Food Quality and Safety Contaminants Preservative	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free	Eu. Phann. c.v. (2.8.18)
Total Aflatoxins (B1,B2,G1,G2) <b>The color may vary</b> <b>STATEMENTS</b> Food Quality and Safety Contaminants Preservative Residual Solvents	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32	Eu. Phann. c.v. (2.8.18) 22 06 and amendments and amendments
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200	Eu. Phann. c.v. (2.8.18) 22 266 and amendments and amendments 25 and amendments
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria	Eu. Phann. c.v. (2.8.18) 22 06 and amendments and amendments
Total Aflatoxins (B1,B2,G1,G2) <b>The color may vary</b> <b>STATEMENTS</b> Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative	Eu. Phann. c.v. (2.8.18) 22 206 and amendments and amendments 25 and amendments 55 and amendments a <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative,
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative	Eu. Phann. c.v. (2.8.18) 22 266 and amendments and amendments 25 and amendments
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E	Eu. Phann. c.v. (2.8.18) 22 206 and amendments and amendments 25 and amendments 55 and amendments a <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative,
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E ETO free	Eu. Phann. c.v. (2.8.18) 22 106 and amendments and amendments 105 and amendments 105 and amendments 10 <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, 10 × 10,000 cfu/g, TYMC <300 and amendments 10 × 10 × 10 × 10 × 10 × 10 × 10 × 10 ×
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology SMO ETO Vegan Sterilization Method	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressur	Eu. Phann. c.v. (2.8.18) Eu. Phann. c.v. (2.8.
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressur	Eu. Phann. c.v. (2.8.18) 22 106 and amendments and amendments 105 and amendments 105 and amendments 10 <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, 10 × 10,000 cfu/g, TYMC <300 and amendments 10 × 10 × 10 × 10 × 10 × 10 × 10 × 10 ×
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressur No ionization or other radiatio	Eu. Phann. c.v. (2.8.18) Eu. Phann. c.v. (2
Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE Allergen free	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressur No ionization or other radiatio Risk Free BSE/TSE	Eu. Phann. c.v. (2.8.18) 22 206 and amendments 205 and amendments 206 and amendments 207 and 1830/2003 and amendments 208 and amendments 209 and 1830/2003 and amendments 209 and 1999/3 and amendments 209 and 209 and 209 and 209 and 209 and 209 and 209 and 200 a
Aflatoxin B1 Total Aflatoxins (B1,B2,G1,G2) The color may vary STATEMENTS Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE Allergen free Nanomaterials Titanium dioxide	4μg/kg Max According to Reg. (EC) 178/200 According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200 Bacterial Count: TAMC-Bacteria Staphylococcus negative GMO Free According to Reg. (E ETO free Conform High Temperature and Pressur No ionization or other radiatio Risk Free BSE/TSE According to Reg. (EC) 1169/20	Eu. Phann. c.v. (2.8.18) Eu. Phann. c.v. (2.8.18) P2 P3 P4 P4 P4 P4 P5 P5 P5 P5 P5 P5 P5 P5 P5 P5

STORAGE AND HANDLING

Storage Shelf Life

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