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Technical Data Sheet

Kapuzinerkresse P.E. 4:1 (18659) Nasturtium P.E. 4:1 (18659)

Latin nameTropaeolum majus LPart UsedHerbPart UsedHerbChinaSulfer & EthanolExtraction solventWater & EthanolCarrier (Maltodextrin from com)10%SourceNaturalSolubilityWater solubleTimePecificationMater SolubleImage: Comparison of the SolubleTimePecificationAppearanceFine PowderOfganolepticOrganolepticColor*Bown YellowOdourCharacteristicOdourCharacteristicOdourIdentical to R.S. sampleIdentificationIdentical to R.S. sampleIdentificationSolubilitySitew analysis10.0 %Total Ashsol.0 %Extract RatioAccording to Reg. (EC) 178/2002Total AshAccording to Reg. (EC) 178/2002Food Quality and SafetyAccording to Reg. (EC) 178/2002ContaminantsAccording to Reg. (EC) 178/2002ContaminantsAccording to Reg. (EC) 178/2002According to Reg. (EC) 178/2002amendmentsResidual SolventsAccording to Reg. (EC) 178/2002According to Reg. (EC) 178/2002amendmentsResidual SolventsAccording to Reg. (EC) 178/2002According to Reg. (EC) 178/2002amendmentsResidual SolventsAccording to Reg. (EC) 178/2002According to Reg. (EC) 178/2002amendmentsResidual SolventsAccording to Reg. (EC) 178/2002ContaminantsAccording to Reg. (EC) 188/2	PRODUCT INFORMATION			
OriginChinaExtration solventWater & EthanolCarrier (Mattodextrin from com1948SourceNaturalSourceNaturalSolubilityWater soluble rem SecrecationNaturalAppearanceFine PowderOrganolepticColor*Brown YellowOrganolepticColor*Brown YellowOrganolepticColor*Identificiton Is A, SampaPTP LCSieve analysisIdentificiton S, SampaEur.Ph. <2.817>Sieve analysis10.9% through 80 meshEur.Ph. <2.817>Sieve analysis10.9% through 80 meshEur.Ph. <2.817>Sieve analysis10.9% through 80 meshEur.Ph. <2.817>Steve analysis10.9% through 80 meshEur.Ph. <2.817>Steve analysisAccording to Reg. (EC) 178/2002	Latin name	Tropaeolum majus L		
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Carrier (Maltodextrin from com140%SourceNaturalSolubilityVater solubleITMSecuritationIETNOExtract Ratio4.1AppearanceFine PowderOrganolepticColor*Brown YellowOrganolepticOdourCharacteristicOrganolepticIdentificationIdentical to R.S. sampleHPTLCSives analysis100 % through 80 meshEur.Ph. <2.9.12>Loss on Drying5.0 %Eur.Ph. <2.9.12>Total Ash<10.0 %Eur.Ph. <2.4.16>Total Ash<0.0 %According to Reg. (EC) 178/2002ContaminantsAccording to Reg. (EC) 178/2002amendmentsResidual SolventsAccording to Reg. (EC) 1396/2005 and amendmentsResidual SolventsAccording to Reg. (EC) 396/2005 and amendmentsMicrobiologyBacterial Count: TAMC-Bacteria: -U:000 cfu/g. TYMC: <1,000 cfu/g. Salmonella: negative. E. Coli: n	Origin	China		
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TEMSPECIFICATIONMETHODExtract Ratio4.1AppearanceFine PowderOrganolepticColor*Brown YellowOrganolepticOdourCharacteristicOrganolepticIdentificationIdentical to R.S. sampleHPTLCSieve analysis100 % through 80 meshEur.Ph. c2.9.12>Loss on Drying5.0 %Eur.Ph. c2.9.12>Total Ash30.0 %Eur.Ph. c2.4.16>Total Ash6.0 %Eur.Ph. c2.4.16>Total AshAccording to Reg. (EC) 188/2005 and amendmentsResidual SolventsAccording to Reg. (EC) 188/2005 and amendmentsResidual SolventsAccording to Reg. (EC) 188/2005 and amendmentsPesticidesAccording to Reg. (EC) 188/2005 and amendmentsResidual SolventsAccording to Reg. (EC) 188/2003 and amendmentsMicrobiologyBacterial Count: TAMC-Bacteria < U00 of r/g. TYMC: <1,000 of r/g. Salmonella: negative, E. Coli: negat	Source	Natural		
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IdentificationIdentical to R.S. sampleHPTLCSieve analysis100 % through 80 meshEur. Ph. <2.9.12>Loss on Drying<5.0 %	<td>Color*</td> <td>Brown Yellow</td> <td>Organoleptic</td>	Color*	Brown Yellow	Organoleptic
Sieve analysis100 % through 80 meshEur.Ph. <2.9.12>Loss on Drying≤5.0 %Eur.Ph. <2.8.17>Total Ash<10.0 %	Odour	Characteristic	Organoleptic	
Loss on Drying≤5.0 %Eur. Ph. <2.8.17> Eur. Ph. <2.8.17> Total Ash≤10.0 %Eur. Ph. <2.8.17> Eur. Ph. <2.4.16> <th cols="" may="" may<="" td="" vary=""><td>Identification</td><td>Identical to R.S. sample</td><td>HPTLC</td></th>	<td>Identification</td> <td>Identical to R.S. sample</td> <td>HPTLC</td>	Identification	Identical to R.S. sample	HPTLC
Total Ash ≤10.0 % Eur.Ph. <2.4.16> The color may vary STATEMENTS Food Quality and Safety According to Reg. (EC) 178/2002 Contaminants According to Reg. (EC) 1881/2006 and amendments Residual Solvents According to Reg. (EC) 396/2005 and amendments Pesticides According to Reg. (EC) 396/2005 and amendments Microbiology Bacterial Count: TAMC-Bacteria: <10,000 cfu/g, TYMC: <1,000 cfu/g, Salmonella: negative, E. Coli: negative	Sieve analysis	100 % through 80 mesh	Eur.Ph. <2.9.12>	
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Packaging According to Reg. (EC) 1935/2004 and 10/2011 and amendments storage Store in a well-closed container away from moisture and direct sunlight	Titanium dioxide	Absent According to Reg. (EC) 2022/63		
Storage Store in a well-closed container away from moisture and direct sunlight	MOSH / POSH / MOAH	Risk free		
Storage Store in a well-closed container away from moisture and direct sunlight	Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments		
	STORAGE AND HANDLING			
Shelf Life 3 years if sealed and properly stored	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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