



Preiselbeere P.E. 4.9:1

Lingonberry P.E. 4.9:1

PRODUCT INFORMATION

Latin name	Vaccinium vitis-idaea
Part Used	Frucht
Origin	China
Extraction solvent	Ethanol & Wasser
Extract ratio	4.9:1
Carrier	Maltodextrin
Composition	Lingonberry Extract ~80%, Maltodextrin 20-

ITEM	SPECIFICATION	METHOD
Assay	4.9:1 TLC	TLC
Appearance	Violet Red Fine Powder	Visual
Odor & Taste	Characteristic	Organoleptic
Identification	Positive	TLC
Sieve analysis	100% through 80 M	80 Mesh Screen
Loss on Drying	5% Max	Eu. Pharm. v.v. (2.8.
Total Ash	5% Max	Eu. Pharm. c.v. (2.4.
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 M	Eu. Phann. c.v. (2.8.18)

STATEMENTS

Food quality and safety	According to Reg. (EC) 178/2002
Contaminants	According to Reg. (EC) 2023/915 for food supplements
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
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
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011:
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
MOSH/POSH/MOAH	Risk free
Packaging	According to Reg. (EC) 1935/2004 and Nr. 10/2011 and amendments

STORAGE AND HANDLING

Storage	Store in Cool & dry place. Keep away from strong light and heat.
Shelf life	3 years if sealed and stored properly.
Extended Info	Document template date: 19.10.2023 Document Issue Date: 07.11.2023

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