



Chem2Market GmbH Planckstraße 17 22765 Hamburg - DE info@plants2market.com +49 40 80 79 60 10

## **Technical Data Sheet**

# Vitamin E - D-Alpha Tocopheryl Acetat 1360 IU

### PRODUCT INFORMATION

Origin

Name Vitamin E - D-Alpha Tocopheryl Acetat 1360 IU (14650)

58-95-7

Part Used Soybeans

TOCOPHERYL ACETATE

food

**Description :** d-alpha tocopheryl acetate oil 1360IU is a clear, yellow viscous oil with mild taste and odor. It is derived form natural sources and is produced by suitable physical and chemical means.d-alpha tocopheryl acetate oil 1360IU may crystallize upon exposure to cold temperatures. If crystallization occurs, gently heat the product at 45-50°C until it returns to its liquid state and the treatment will not affect the potency or

CAS

INCL

Usage

stability. It has been used in developing dietary supplement and food industry.

China

Assay min.1306IU/

Appearance\* clear, yellow viscous oil

Odor & Taste Characteristic, Typical vegetable

Specific gravity at 25°C 0.94~0.95g/cm3
Sieve analysis 100% through 80 Mesh

Solubility Insoluble in water, sparingly soluble in ethanol, miscible with organic

solvents, vegetable oils and fats.

Identification Meet USP A/B/C

Assay(alpha-tocopheryl acetate min.96.0%

 $\label{eq:mainly derived from soybeans. This high purity product is} \\$ 

virtually free of any vegetable oil constituents.

Acidity max.0.5ml Specific rotation[ $\alpha$ ]d2 min.+24° Heavy metals(as Pb) max.10ppm Refractive index n 20D 1.494 $\sim$ 1.499 Absorbance1% 41.0 $\sim$ 45.0 1cm (284nm)

Residual solvents\* Meet USP <467>
Total plate count\* max.1000cfu/g

E. Coli

easts and moulds\*

Lead\*

Max. 0.5ppm

Arsenic\*

Mercury\*

Max. 0.1ppm

Max. 1.0ppm

Max. 0.1ppm

Max. 1.0ppm

\*analysed on random audit sample

basis.

### STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002 / Only for food supplements

Hygiene of foodstuffs In compliance with Reg. (EC) 852/2004

Hazard Not dangerous in accordance with EU regulation (EC) No 1272/2008

Contaminants According to Reg. (EC) 2023/915 for food supplements

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





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

ETO ETO free
Vegan Conform

Animal Testing Free from Animal testing
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 status No allergens requiring labeling according to Reg. (EC) 1169/2011

Allergen labeling Subject to labeling according to Reg. (EC) 1169/2011:

Unintentional contact (traces) in the supply chain cannot be excluded.

Nanomaterials Absent According to Reg. (EC) 1169/2011
Titanium dioxide Absent According to Reg. (EC) 2022/63

Cosmetic quality Complies with all requirements for cosmetics in Germany and the EU Packaging According to Reg. (EC) 1935/2004 and 10/2011 and amendments

#### STORAGE AND HANDLING

Storage Store in tightly closed containers, cool and dry. Protect

from heat, light and oxygen.

Packaging 20KG/190KG steel drum;950KG/IBC Shelf Life 2 years if sealed and properly stored

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All above information according to the manufacturer / supplier

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