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Technical Data Sheet

Katzenkralle WS P.E. 3% Alkaloide Cat's claw WS P.E. 3% Alkaloids

Latin name	Uncaria tomentosa L	
Part Used	Bark	
Origin	China	
Extraction solvent	Water	
Cat's Claw Extract	Approx 90%	
Carrier (Maltodextrin)	Approx 10%	
ІТЕМ	SPECIFICATION	метнор
Alkaloids Assay	3% Min	UV
Appearance*	Brown Yellow Fine Powder	Visual
Ddor & Taste	Characteristic	Organoleptic
dentification	Positive	TLC
Sieve analysis	100% through 80 Mesh	80 Mesh Screen
Loss on Drying	5% Max	Eu. Pharm. v.v. (2.8.17)
Fotal Ash	5% Max	Eu. Pharm. c.v. (2.4.16)
Bulk Density	0.30~0.70g/ml	
Solubility (20°C)	NLT 95% soluble in water	
Aflatoxin B1	2µg/kg Max	Eu. Phann. c.v. (2.8.18)
Fotal Aflatoxins (B1,B2,G1,G2)	4µg/kg Max	Eu. Phann. c.v. (2.8.18)
The color may vary		
STATEMENTS		
	According to Reg. (EC) 178/2002	
Food Quality and Safety	According to key. (LC) 170/200	Z
	According to Reg. (EC) 1881/20	
Contaminants		
Contaminants Preservative	According to Reg. (EC) 1881/20	06 and amendments
Contaminants Preservative Residual Solvents	According to Reg. (EC) 1881/20 Preservative Free	06 and amendments and amendments
Contaminants Preservative Residual Solvents Pesticides	According to Reg. (EC) 1881/20 Preservative Free According to Dir. (EC) 2009/32 According to Reg. (EC) 396/200	06 and amendments and amendments
Contaminants Preservative Residual Solvents Pesticides Microbiology	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	06 and amendments and amendments 05 and amendments
Contaminants Preservative Residual Solvents Pesticides Microbiology	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	06 and amendments and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative,
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO	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	06 and amendments and amendments 55 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative,
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO /egan	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	06 and amendments and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO /egan Sterilization Method	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 Pressure	06 and amendments and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method rradiation	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 Pressure	06 and amendments and amendments >5 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method rradiation BSE/TSE	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 Pressure No ionization or other radiation	06 and amendments and amendments 25 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method rradiation BSE/TSE Allergen free	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 Pressure No ionization or other radiation Risk Free BSE/TSE	06 and amendments and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment 11
Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method rradiation BSE/TSE Allergen free Nanomaterials	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 Pressure No ionization or other radiation Risk Free BSE/TSE According to Reg. (EC) 1169/20	06 and amendments and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment 11 1169/2011
Food Quality and Safety Contaminants Preservative Residual Solvents Pesticides Microbiology GMO ETO Vegan Sterilization Method Irradiation BSE/TSE Allergen free Nanomaterials Titanium dioxide Packaging	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 Pressure No ionization or other radiation Risk Free BSE/TSE According to Reg. (EC) 1169/20 Absent According to Reg. (EC)	06 and amendments and amendments 05 and amendments <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, C) 1829/2003 and 1830/2003 and amendments e n is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendment 11 1169/2011

Storage

PRODUCT INFORMATION

Shelf Life

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

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