



# oxxynea®-ws

## SPECIFICATION SHEET

Product Code : 22022

- **Product description** : Fruit & Vegetable dry extract standardised in ORAC value
- **Properties**

Aspect	: Fine Powder	<b>Methods</b>
Colour	: Red-purple	Internal
Taste	: Characteristic	Internal
Odour	: Typical of fruit & vegetable	Internal
Solubility	: 100% water soluble	Internal
Moisture	: < 10%	NF V 04-401
Ash	: < 5%	NF V 04-404
Proteins	: < 10%	NF V18-120
Fats	: < 1%	DE 98/64/CE
Carbohydrates	: > 70%	By difference
Ecal (Kcal/100g)	: à faire	DE 2003/120/CE
- **Active compounds**

Total Polyphenols (%)	: 40-90%	(each batch)	DO 280nm catechin eq.
ORAC value (µmole TE/g)	: > 3500	(each batch)	ORAC fluoresceine 03/01
- **Microbiological analysis**

Total count	: < 10000 CFU/g	(each batch)	NF V 08-051
Yeasts & moulds	: < 100 CFU/g	(each batch)	NF V 08-059
Coliforms	: < 10 CFU/g	(each batch)	NF V08-050
E.Coli	: Absence/1 g	(each batch)	NF V 08-053
Salmonella	: Absence/25g	(each batch)	AES 10/04-05/04
Staphylococcus aureus	: Absence/1 g	(each batch)	NF V08-057-2
- **Toxicological evaluation**

LD 50 > 2g/Kg	CE 67/548, 2001/59, 99/45
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- **Contaminants**

Heavy metals (ppm)	: < 20ppm	each batch	Pharm Eur. 5 <sup>ième</sup> ed (Pr C)
Arsenic (As)	: ≤ 2ppm	each batch	Decree 9 <sup>th</sup> May 2006
Cadmium (Cd)	: ≤ 1ppm	each batch	Decree 9 <sup>th</sup> May 2006
Mercury (Hg)	: ≤ 1ppm	each batch	Decree 9 <sup>th</sup> May 2006
Lead (Pb)	: ≤ 5ppm	each batch	Decree 9 <sup>th</sup> May 2006
Pesticides Organochlorinate	: ≤ 2ppm	2/year	CE/396/2005
Pesticides Organophosphate	: ≤ 2ppm	2/year	CE/396/2005
Solvent residual (Class 3)	: ≤ 200ppm	2/year	CPMP/ICH/283/95
- **Storage life** : 24 months in the original bags under cool (15-25°C) and dry conditions
- **Packaging** : 20kg in a double polyethylene bag & drum

November 2007

Version N° 2  
GD/November 2007