



**Technical Data Sheet**

**Kürbis P. (18758)  
Pumpkin P. (18758)**

**PRODUCT INFORMATION**

Name	Pumpkin powder	Cucurbita pepo L. Powder	Approx 100%
Product ID	22791	Carrier/ Extraction solvent	None
Latin Name	Cucurbita pepo L.	Drying method	Warm air
Part Used	fruit pulp	Method	Washed, cut, blanched and dried, as part of technical possibilities free of foreign parts
Production	Germany		

ITEM	SPECIFICATION	METHOD
Rehydration factor	1:3 (1 part powder to 3 parts water)	
Appearance*	yellowish to orange powder	Visual
Odor & Taste	Characteristic	Organoleptic
Humidity	< 6% / 70°C	Eu. Pharm. c.v. (2.8.17)
Sand (HCl insoluble)	< 0.2%	

\*The color may vary

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002
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
Solvents	According to Dir. (EC) 2009/32 and amendments for extraction solvents / residual solvents
Microbiology	Total plate count < 500,000 cfu/g; E. coli < 10 cfu/g; Yeasts & molds < 3,000 cfu/g; Coliforms < 500 cfu/g; Salmonella: negative in 25 g
Vegan	Conform
Sterilization Method	steam sterilization
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
<b>Unintentional contact (traces) in the supply chain cannot be excluded.</b>	
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

**STORAGE AND HANDLING**

Storage	Store at max. 25°C, max. 65% relative humidity, keep in tightly closed original packaging
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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