



**Technical Data Sheet**

**Schwarze Johannisbeere P.E. 11% Anthocyanidine, 20% Polyphenole  
Black Currant P.E. 11% Anthocyanidins, 20% Polyphenole**

**PRODUCT INFORMATION**

|            |                                 |                        |                 |
|------------|---------------------------------|------------------------|-----------------|
| Name       | Powder extract of black currant |                        |                 |
| Product ID | 23644                           | Extract Ratio          | around 30:1     |
| Latin Name | Ribes nigrum L.                 | Extraction solvent     | Ethanol & Water |
| Part Used  | Fruit                           | Black Currant Extract  | Approx 90%      |
| Origin     | China                           | Carrier (Maltodextrin) | Approx 10%      |

| ITEM                          | SPECIFICATION          | METHOD                |
|-------------------------------|------------------------|-----------------------|
| Anthocyanidin Assay           | 11% Min                | UV                    |
| Polyphenols Assay (natural)   | 20% Min                | UV                    |
| Appearance                    | Violet Red Fine Powder | Visual                |
| Odor & Taste                  | Characteristic         | Organoleptic          |
| Identification                | Positive               | TLC                   |
| Sieve analysis                | 100% through 80 Mesh   | 80 Mesh Screen        |
| Loss on Drying                | NMT 5%                 | Eu.Pharm.v.v.(2.8.17) |
| Total Ash                     | NMT 5%                 | Eu.Pharm.v.v.(2.4.16) |
| Bulk Density                  | 0.30~0.70g/ml          |                       |
| Aflatoxin B1                  | 2µg/kg Max             | Eu.Pharm.v.v.(2.8.18) |
| Total Aflatoxin (B1,B2,G1,G2) | 4µg/kg Max             | Eu.Pharm.v.v.(2.8.18) |

\*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  |
| Pesticides              | According to Reg. (EC) 396/2005 and amendments   |
| Microbiology            | Bacterial Count: TAMC-Bacteria: <1,000 cfu/g, TYMC: <300 cfu/g, Salmonella: negative, E. Coli: negative, S. Aureus: negative, Clostridium perf. <100 cfu/g |
| GMO                     | GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments   |
| ETO                     | ETO free   |
| Vegan                   | Conform  |
| 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   |

**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                       |
| Packaging        | According to Reg. (EC) 1935/2004 and 10/2011 and amendments |
| MOSH/POSH/MOAH   | free  |

**STORAGE AND HANDLING**

|                          |   |
|--------------------------|---|
| Packaging                | 10 kg, 25 kg, possibly different upon agreement                         |
| Storage                  | Store in a well-closed container away from moisture and direct sunlight |
| Shelf Life               | 3 years if sealed and properly stored                                   |
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**All above information according to the manufacturer / supplier**

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