



# Sinetrol®-XPUR

## SPECIFICATION SHEET

Product Code : 22020

### Product description

- Part of fruit

: Fruits extract (red orange, grapefruit, orange, guarana)  
: Whole fruit (juice, peels)

### Properties

- Aspect
- Taste
- Odour
- Extraction solvent
- Carrier
- Solubility
- Ecal (Kcal/100g)

### Specification

: Fine Powder  
: Characteristic  
: Typical  
: Water/Ethanol  
: Maltodextrin  
: Moderately  
: 354

### Methods

Internal  
Internal  
Internal  
  
Internal  
DE 2003/120/CE

### Physico-chemical values

• Total Fruit Polyphenols (% UV)	: >90%	each batch	DO280nm catechin eq.
• Flavanones (% HPLC)	: >20%	each batch	HPLC
• Caffeine (% HPLC)	: 1-4%	each batch	HPLC
• Color	: Brown	each batch	Internal
• Loss on drying (%)	: < 10%	each batch	NF V 04-401
• Ash (%)	: < 10%	each batch	NF V 04-404
• Proteins (%)	: < 20%	1/year	NF V 18-120
• Fats (%)	: < 1%	1/year	DE 98/64/CE
• Carbohydrates (%)	: > 70%	1/year	By difference

### Contaminants

• Heavy metals	: < 20ppm	each batch	Sum of As,Cd,Hg,Pb
• Arsenic (As)	: ≤ 2ppm	each batch	Decree 9th May 2006
• Cadmium (Cd)	: ≤ 1ppm	each batch	CE/629/2008
• Mercury (Hg)	: ≤ 0.1ppm	each batch	CE/629/2008
• Lead (Pb)	: ≤ 3ppm	each batch	CE/629/2008
• Pesticides	: ≤ 2ppm	2/year	CE/396/2005
• Benzo[a]pyrene	: ≤ 2ppb	each batch	XP X33-012 March 2000
• Solvent residual (Class 3)	: ≤ 200ppm	2/year	CPMP/ICH/283/95
• Synephrine	: ≤ 200ppm	each batch	HPLC

### Microbiological analysis

• Total plate 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
• <i>E.Coli</i>	: Absence/1 g	each batch	ISO 16649-3
• Salmonella	: Absence/25g	each batch	SESAME
• Staphylococcus aureus	: Absence/1 g	each batch	ISO 6888-3

### Toxicological evaluation

LD 50> 2g/Kg

CE 67/548, 2001/59, 99/45

**Storage:** 24 months in the original bags under cool (15-25°C) and dry conditions away from light

**Packaging:** 20kg in a double polyethylene bag & drum