



Specification Sheet of Cranberry Extract

PACs 15% BL - DMAC

ITEMS	SPECIFICATION	METHOD
Appearance	Purple Fine Powder	Visual
Nature	Fruit	Visual
Odor	Characteristic	Organoleptic
Taste	Characteristic	Organoleptic
Origin	<i>Vaccium maroccarpon</i>	Biological Taxonomy
Extract Ratio	Appr. 80-100:1	/
Identification	Positive	HPTLC
Proanthocynandins	≥15.00%	BL-DMAC
Loss on Drying	≤6.0%	105°C / Oven
Particle Size	NLT 95% Thru #80 Mesh	USP
Lead(Pb)	≤2.0ppm	ICP-MS
Arsenic(As)	≤2.0ppm	ICP-MS
Cadmium(Cd)	≤1.0ppm	ICP-MS
Mercury(Hg)	≤1.0ppm	ICP-MS
Pesticides Residue	Complies	USP
Total Plate Count	≤1,000CFU/g	USP
Yeast and moulds	≤100CFU/g	USP
E.coli	Negative	USP
Salmonella	Negative	USP
Staphylococcus aureus	Negative	USP
GMO Status	Non-GMO	PCR-ELISA
Packing and Storage	In paper-drum and two plastic-bag inside. Net Weight: 25kgs/drum. In a well-closed container away from moisture and light at room temp.	
Shelf Life	3 years	