



QUANZHOU LN BIOCHEMICAL CO.,LTD.

ADD: TAOXI VILLAGE, TAOCHENG TOWN, YONGCHUN COUNTY, QUANZHOU, CHINA

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Vitamin D3 Powder 100,000 IU/g (food grade)

Description

Free flowing, white powder with spherical-shaped particles.

Composition(ingredients)

Vitamin D3, Modified food starch, Sucrose, Maltodextrin

Solubility

The product can be dispersed in ambient water to form a stable emulsion.

Specifications

Appearance: white, free flowing, spherical-shaped powder

Content of Vitamin D3: Min. 100,000 IU/g, Max. 110,000IU/g

Loss on drying: max. 5% (4 hours at 105 °C)

Monographs

Manufactured using ISO 9001, FSSC22000 Methodology and food GMPs.

Items	Standards	Method
Appearance	white, free-flowing powder	LN method
Dispersibility in water	Dispersible	LN method
Vitamin D3 Content	Min.100,000IU/g	hplc/ep
Loss on Drying	Max 5.0%	105 °C 4h
Microbiological Spec.		
Total Plate count	≤1000cfu/g	EP
Mold & Yeast	≤100 cfu/g	EP
Coliforms	≤0.3MPN/g	EP
E.Coli	Negative / 1g	EP
Salmonella	Negative / 25g	EP
Staphylococcus aureus	Negative / 1g	EP
Bile-tolerant gram-negative bacteria	<10 PN/g	EP 10.0 2.6.13
Heavy metals	≤3ppm	EP
As	≤0.5ppm	EP
Lead	≤0.5ppm	EP
Cadmium	≤0.1ppm	EP
Mercury	≤0.1ppm	EP
Chromium	≤0.5ppm	EP



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Particle Size Distribution(Fineness)

100% passes 40 mesh(u.s. standard sieves)

Min90% passes 60 mesh

Min45% passes 100 mesh

Bulk density

Approx. 0.50-0.75g/ml

Stability

Stored in the original packaging, temperature: 4-25 °C , in a dry place, the product is stable for 36months

Standard packaging

25 Kg carton with aluminum foil pouch

Applications

The product has been specially designed for the fortification of flour as well as for the use in vitamin/mineral premixes. It is protein-free and is suitable to use in hypoallergenic food fortification.

Review date: Jan.12, 2022

Quanzhou LN Biochemical CO.,LTD.

泉州雷恩生化有限公司