

Product Name

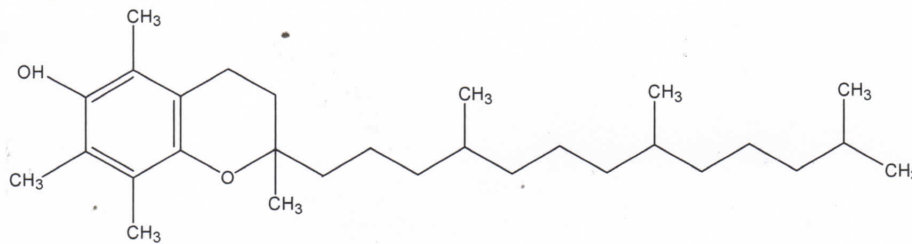
D-alpha tocopherol 1000IU

General Product Information

D-alpha tocopherol is a liquid the forms are clear, brownish red to slight yellow, oily with mild tast and odor, darken slowly on exposure to light or air. It is derived from vegetable oil deodorizer distillate. Mainly used for nutrient supplement in softgels, nutritional foods, personal care and cosmetics, etc.

Molecular structure

d-alpha tocopherol



Empirical formula: C₂₉H₅₀O₂

Mol weight: 430.71

CAS No.: 59-02-9

Formulation Composition

D-alpha tocopherol	≥67.1%
Refined vegetable oil	≤32.9%

Specifications

Items	Standard requirements	Method
Identification		
1 Color Reaction	1 Positive	USP
2 Specific Rotation[α] _D ^{25°C}	2 ≥+24°	USP<781>
3 Retention Time	3 The retention time of the major peak in the test solution is the same as that of the standard preparation.	USP
Assay		
	≥67.1%	USP
	≥1000IU	
Acidity		
	≤1.0 ml	USP
*Benzo(a)Pyrene	≤2 ppb	GC-MS
Solvent residue-Toluene	≤890 ppm	USP<467>
*Heavy Metals		
Lead	≤1 mg/kg	AAS
Arsenic	≤1 mg/kg	AFS
Cadmium	≤1 mg/kg	AAS
Mercury	≤0.1 mg/kg	AFS

***Microbiology**

Aerobic Plate Count	≤1000 (cfu/g)	USP<61>
Yeast and Molds	≤100 (cfu/g)	USP<61>
Escherichia Coli	<10 (cfu/g)	USP<62>
Salmonella	Negative/25g	USP<62>
Staphylococcus Aureus	Negative/10g	USP<62>

Remarks: *Tested periodically to ensure the requirements are met.

Solubility

Insoluble in water; soluble in ethanol; miscible with organic solvents, vegetable oils and fats.

Allergens

Below table indicates the presence of the following allergens and products there of:

Yes	No	Allergens	Description
	×	Wheat	
	×	Other cereals contain gluten	
	×	Crustaceans	
	×	Eggs	
	×	Fish	
	×	Peanuts	
	×	Soybeans	
	×	Milk(including lactose)	
	×	Nuts	
	×	Celery	
	×	Mustard	
	×	Sesame seeds	
	×	Sulphur dioxide and sulphites(>10ppm)	
	×	Lupin	
	×	Molluscs	

According to: (EU) NO 1169/2011 and FDA “FALCPA”.

Packaging, Storage and Shelf Life

20/25/50/200kg steel drum.

Store in tightly closed containers, protect from light and oxygen. After opening, use up immediately or seal with nitrogen for its further storage.

The shelf life in sealed, original containers under normal storage conditions is at least 24 months after date of manufacture. Unstable when exposed to oxygen and light, particularly in the presence of oxidizing agents or in alkaline media. The product darkens slowly upon exposure to air and light.