

**Product Data Sheet**
**Product name: Ginkgo Biloba Extract (EP)**
**AC Code: AC03297a**
**1. Technical Data Sheet**

CAS number	90045-36-6		
Compliance (Food/ Pharmacopoeia /FCC/Feed)	Food (CP)		
Source (animal, plant, mineral, petrochemical)	Plant		
<b>Item</b>	<b>Standard</b>	<b>Analysis Method</b>	
<b>Sensory</b>			
Appearance	Light brown powder, a slight bitter taste	Visual & Sensory	
<b>Typical Analysis</b>			
Assay	Flavone glycosides	≥ 24.0%	HPLC
	Terpene lactones	≥ 6.0%	HPLC
	Bilobalide	/	HPLC
	Ginkgolide A,B,C	/	HPLC
	Quercetin: Kaempferol	0.8-1.2	HPLC
	Isorhamnetion: Quercetin	≥ 0.15	HPLC
	Ginkgolic acid	≤ 5mg/kg	HPLC
	Free quercetin	≤ 10.0mg/kg	HPLC
	Free Kaempferol	≤ 10.0mg/kg	HPLC
	Free isorhamnetion	≤ 4.0mg/kg	HPLC
	Free sophoricoside	Negative	HPLC
	Rutin	/	HPLC
Loss on drying	≤ 4.0%	CP2020	
Residual Solvents (Ethanol)	≤ 5000ppm	CP2020	
<b>Heavy Metals</b>			
Heavy metals	≤ 10ppm	CP2020	
Arsenic (As)	≤ 1ppm	CP2020	
Lead (Pb)	≤ 3ppm	CP2020	
Cadmium (Cd)	≤ 1ppm	CP2020	
Mercury (Hg)	≤ 0.1ppm	CP2020	
<b>Microorganism</b>			
Total Plate Count	≤ 1,000CFU/g	CP2020	
Yeast and Mold	≤ 100CFU/g	CP2020	
Escherichia Coli	Negative/10g	CP2020	
Salmonella	Negative /25g	CP2020	
Package	Packed In 25kgs/Drum		
Shelf life	3 years when properly stored		
Storage	Normal atmospheric temperature, lightproof condition and seal up.		

## 2.Origin & ingredient

Country of origin of the product: China

 Origin Statement: available 

Botanical Origin	Botanical Name:	Ginkgo Biloba L.
	Part:	Dry Leaves
	Solvent Used:	Ethanol/water
	Extraction Ratio:	50:1

## 3.Nutrition data

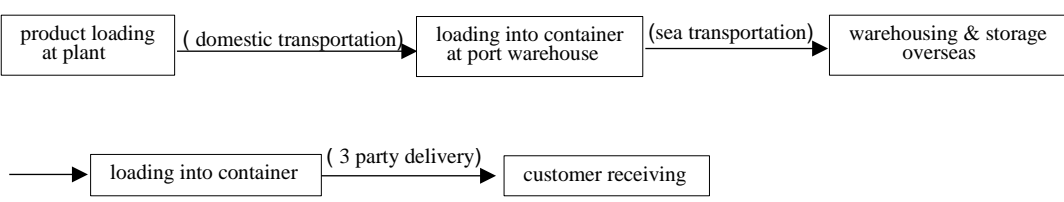
Nutritional composition	<input checked="" type="checkbox"/> per 100g	<input type="checkbox"/> per serving
<input checked="" type="checkbox"/> Energy(kJ) <input type="checkbox"/> Energy(kcal)	1747	
Fat (g)	4.4	
Carbohydrates (g)	87.1	
Protein (g)	6.08	
Sodium (mg)	46.44	
Moisture Content (g)	1.98	
Remarks: Nutrition data are obtained by 3 <sup>rd</sup> party lab; tested on a yearly basis		

## 4.Manufacture details

Manufacturer name:	Jiangsu Delekang Biotech Co.,Ltd		
Address:	Pingming Industrial Zone, Pingming Town, Donhai County, Jiangsu Province, China		
Main products:	Ginkgo Biloba Extract		
Capacity of production	400mt		
Number Of Employees In Production: 200	Number Of Employees In QA/QC.:3		
Quality And Food Safety Management System Certificated By Accredited Authority. E.G.: ISO Series, GFSI Series HACCP GMP、Cgmp FAMI-QS、GMP+	ISO9001 Series: <input checked="" type="checkbox"/> ISO9001 <input type="checkbox"/> ISO22000 <input checked="" type="checkbox"/> ISO14001 <input type="checkbox"/> ISO45000  GFSI Series: <input type="checkbox"/> BRC <input type="checkbox"/> FSSC22000 <input type="checkbox"/> IFS <input type="checkbox"/> SQF  <input type="checkbox"/> GMP <input checked="" type="checkbox"/> HACCP <input type="checkbox"/> FAMI-QS <input type="checkbox"/> GMP+		
Product Related Certificates	<input checked="" type="checkbox"/> HALAL	<input checked="" type="checkbox"/> KOSHER	<input type="checkbox"/> IP <input type="checkbox"/> ORGANIC
Suitable For Vegan	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

## 5.Process Quality And Food Safety

Flow Chart: This Product Specification Has Listed The Detailed Process Flow Chart Of Each Step Of The Actual Production Process From Raw Material Pretreatment To Finished Product Warehousing, Including Possible Additives, Processing Aids, Steps To Remove Foreign Matters, CCP, Water Used, Compressed Air Etc.	Integrity Flow Chart Available <input checked="" type="checkbox"/>
<b>CCP In Place</b>	

CCP	Location In Process	
1. Extraction	After Pulverizing	
2. Adsorption	After Concentration	
3. Desorption	After Adsorption	
4. Purification	After Concentration	
<b>Foreign Body Control</b>		
Have Implemented Control Procedures For Glass, Fragile Plastic Materials		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> Sieve	Location: Before Packing	Mesh Size: 100 mesh
<input checked="" type="checkbox"/> Magnetic Device	Location: Before Packing	Magnetic Strength: 13400Gauss
<b>Pest Control</b>		
Conducted By Manufacturer <input checked="" type="checkbox"/>		
By External Contractor <input type="checkbox"/>		
Inspection Frequency: Every day		
<b>Batch No.&amp; Traceability</b>		
Batch Size:	1,000kgs	
Batch Definition:	Signification Of The Batch No. By An Example: Workshop No.+ Product Code + Year + Month+ Monthly production batch serial number 4P062106008: Workshop No.(4P) + Product Code (06) + Year (21) + Month (06) + Monthly production batch serial number (008)	
We Confirm That We Perform Batch And Traceability Management On The Whole Process From Raw Material Receiving, Production Process, Storage And Transportation, By Focusing On Raw Materials, Semi-Finished Products, Production Processing And Transportation, Related Records And Product Labels. Take Traceability Exercise On A Annual Basis.		
<b>Supply Chain Custody</b>		
List All The Stages In The Process Of Supply Chain Including Detail Of Every Link Back To Farm, Field Or Ocean. Every Time The Raw Material Is Moved, Paid For, Handled, Stored Or Processed, And Final To Customer		
 <pre> graph LR     A[product loading at plant] -- "(domestic transportation)" --&gt; B[loading into container at port warehouse]     B -- "(sea transportation)" --&gt; C[warehousing &amp; storage overseas]     D[loading into container] -- "(3 party delivery)" --&gt; E[customer receiving]           </pre>		

<b>GMO Declaration</b>	YES	NO
The Product Contain Or Consist Of GMO	<input type="checkbox"/>	<input checked="" type="checkbox"/>
The Product Is Produced From GMO Or Contain Ingredients Produced From GMO (Irrespective Of Whether There Is NDA Or Protein Of GM Origin In The Final Production)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
This Product Is Produced By Means Of GM Microorganism Including Precursor Substances, E.G. With Gmos Or Genetically Modified Microorganisms Processing Aids(Bacteria, Yeast,..)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
This Product Is Produced With The Help Of Enzymes, Which Were Obtained From GMOs	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Does The Product Contain Any Ingredients From Animal? If Yes, Are Genetically Modified Crops Contained In The Feed For The Animal?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
We Confirm That This Product Complies With Regulations EC/18292003 And EC1830/2003 And Keep NON-GMO Statement Available	<input checked="" type="checkbox"/>	<input type="checkbox"/>

## 6. Allergen declaration

We have carefully reviewed this product according to EU Regulation 1169/2011 and modifications and confirm the following:

	Direct incorporation as a base raw material or in a derivative form (don't forget the carriers, the additives and the processing aids)		CROSS CONTAMINATION					
			Presence on the production line		Presence on the production workshop		Presence on the production factory	
	Yes (precise nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No
Cereals containing gluten(1) and products thereof		N		N		N		N
Crustaceans and products thereof		N		N		N		N
Eggs and products thereof		N		N		N		N
Fish and products thereof (2)		N		N		N		N
Peanuts and products thereof		N		N		N		N
Soybeans and products thereof (3)		N		N		N		N
Milk and products thereof (including lactose)(4)		N		N		N		N
Nuts (5) or products thereof		N		N		N		N
Celery and products thereof		N		N		N		N
Mustard and products thereof		N		N		N		N
Sesame seeds and product thereof		N		N		N		N
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO <sub>2</sub>		N		N		N		N
Lupines and products thereof		N		N		N		N
Mollusc and product thereof		N		N		N		N

(1) Cereals which contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) except: wheat-based glucose syrups including dextrose, wheat-based maltodextrins, glucose syrups based on barley, cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

(2) Except: fish gelatine used as carrier for vitamin or carotenoid preparations, fish gelatine or Isinglass used as fining agent in beer and wine;

(3) Except fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources; plant stanol ester produced from vegetable oil sterols from soybean sources;

(4) Except when used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages, lactitol;

(5) almond (*Amygdalus communis* L.) hazelnuts (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), macadamia nut and queensland nut (*Macadamia terniflora*) and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

## 7. Non-Irradiation

(According To Eu Directive 1999/2/EC & 1999/3/EC)		
This Product Has Been Treated With Ionising Radiation	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
None Of The Raw Materials We Used For This Product Have Been Treated With Ionising Radiation.	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
We Confirm Above Non-Irradiation Statement Is Available	<input checked="" type="checkbox"/>	

<b>8.Nanomaterial</b> (According To Eu Regulation (Eu) No. 1169/2011)		
This Product Does Contain Any Nanomaterials As Defined In Eu Food Legislation	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
This Product Has Been Made With Nanotechnology	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
We Confirm Above Non-Nanomaterial Statement Is Available	<input checked="" type="checkbox"/>	

<b>9.Residual Solvents</b> (According To UE Directive 2009/32 Modified By (UE)2010/59; EP5.4;USP476;ICH Q3C(R7))		
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For This Product Following Solvents Are Used During Production Process: Solvent A: Max Residual Level: Solvent B: Max Residual Level:	<input checked="" type="checkbox"/> Solvent Used <input type="checkbox"/> Solvent Not Used
We Confirm Solvent Residual Of This Product Complies With:	<input type="checkbox"/> EP8.0 <input checked="" type="checkbox"/> USP <476> <input type="checkbox"/> ICH Q3C(R7) <input type="checkbox"/> Directive 2010/59/EU
We Confirm Solvent Residual Statement Is Available	<input checked="" type="checkbox"/>

<b>10.Pesticide Residual</b> (According To EC 396/2005; EP07; USP <561>)		
This Product Is Of Vegetable Origin	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
We Confirm Pesticide Residual Of This Product Complies With:	<input type="checkbox"/> EC 396/2005 <input type="checkbox"/> EP 07/2008 <input checked="" type="checkbox"/> USP<561> <input type="checkbox"/> N/A	
Pesticide Residual Statement Available	<input checked="" type="checkbox"/>	

<b>11.BSE/TSE Information</b> (According To EU Legislation 999/2001; EP General Chapter 5.2.8)		
Cattle, Sheep, Goats And Animals That Are Naturally Susceptible To Infect With Transmissible Spongiform Encephalopathy Agents Or Susceptible To Infection Through The Oral Route Other Than Humans And Non-Human Primates Are Defined As "ESE-Relevant Animal Species Pigs Ad Birds Are Not Naturally Susceptible To Infection Via The Oral Route; Therefore, They Are Not TSE-Relevant Animal Species. Dogs, Rabbits And Fish Are Not TES-Relevant Animal Species."		
The Product Contains Ingredients Of Ruminant Origin And No Materials	<input type="checkbox"/> YES	

Derived From, Or Exposed To Ruminants Affected By Or Under Quarantine For Transmitting Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE)	<input checked="" type="checkbox"/> NO <input type="checkbox"/> NA
In The Manufacturing Of This Product, There Is Raw Or Source Material And /Or Reagent Used That Is Of Animal Origin I.E. Bovine, Serum-Albumin, Enzymes, Culture Broths Including Those Used To Prepare Working Or Master Cell Tanks	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Equipment/Systems/Tools Use For Processing Or Storage Of The Material Comes Into Contact At Any Time With Materials Of Animal Origin (E.G., Components Of Media Filler Used To Check Such System)	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
The Material Is Purified By Using Solvents, Chromatographic Media Or Buffers That Contain Components Of Animal Origin	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
We Confirm This Product Complies With:	<input checked="" type="checkbox"/> EU Legislation 999/2001& <input checked="" type="checkbox"/> EP General Chapter 5.2.8
We Confirm BSE/TSE Statement Is Available	<input checked="" type="checkbox"/> YES

## 12. Contaminants Information

(According To EU Regulation NO.1881/2006 And NO.629/2008 As Regards Maximum Levels For Certain Contaminants In Foodstuff)

<ul style="list-style-type: none"> <li>● Aflatoxin B1 &lt;5ppb</li> <li>● Aflatoxins B1 + B2 + G1 + G2 &lt;10ppb</li> <li>● Ochratoxin A &lt;15ppb</li> <li>● Melamine</li> </ul>	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA	(Frequency For Surveillance Test Or Batch Test)
For Polycyclic Aromatic Hydrocarbons, In Cocoa Fibre, Banana Chips, Food Supplements And Their Preparations, Dried Herbs And Dried Spices: <ul style="list-style-type: none"> <li>● Maximum Level Of 10 µG/Kg Of Benzo(A)Pyrene</li> <li>● 50 µG/Kg For The Sum Of PAH4 (PAH4; Benzo[A]Pyrene, Chrysene, Benz[A]Anthracene And Benzo[B]Fluoranthene) In Food Supplements</li> </ul>	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA	(Frequency For Surveillance Test Or Batch Test)
We Confirm This Product Complies With NO.1881/2006 And NO.629/2008 And Keep Compliance Statement Available	<input checked="" type="checkbox"/> YES	