

Specification of β -Carotene 20.0%

Product: β -Carotene 20.0%

Type: Food Grade

Package: 20KG Drum

ANALYSIS ITEM	SPECIFICATION	METHOD	
Assay:			
β -carotene	$\geq 20.0\%$	HPLC	
Appearance	Fine Powder	Organoleptic	
Color	Red Brown	Organoleptic	
Odor & taste	Characteristic	Organoleptic	
Identification	Identical to R.S. sample	HPTLC	
Loss on Drying	$\leq 5.0\%$	Eur.Ph. <2.8.17>	
Total ash	$\leq 10.0\%$	Eur.Ph. <2.4.16>	
Sieve analysis	100% through 80 mesh	Eur.Ph. <2.9.12>	
Bulk density	40~60g/100mL	Eur.Ph. <2.9.34>	
Heavy metals:			
Lead(Pb)	≤ 3.0 mg/kg	Eur.Ph. <2.2.58>ICP-MS	
Arsenic(As)	≤ 2.0 mg/kg	Eur.Ph. <2.2.58>ICP-MS	
Cadmium(Cd)	≤ 1.0 mg/kg	Eur.Ph. <2.2.58>ICP-MS	
Mercury(Hg)	≤ 0.1 mg/kg	Eur.Ph. <2.2.58>ICP-MS	
Residual solvents	Meet Eur.Ph. <2.4.24>	Eur.Ph. <2.4.24>	
Residual pesticides	Meet Eur.Ph. <2.8.13>	Eur.Ph. <2.8.13>	
Non irradiated	≤ 700	EN <13751:2002>	
Microbiology	Irradiation	Non irradiated	
Total Plate Count	≤ 1000 cfu/g	≤ 10000 cfu/g	Eur.Ph. <2.6.12>
Yeast & Mold	≤ 100 cfu/g	≤ 100 cfu/g	Eur.Ph. <2.6.12>
Pseudomonas Aeruginosa	Negative/1g	Negative/1g	Eur.Ph. <2.6.13>
Staphylococcus aureus	Negative/1g	Negative/1g	Eur.Ph. <2.6.13>
Escherichia coli	Negative/1g	Negative/1g	Eur.Ph. <2.6.13>
Coliforms	Negative/25g	Negative/25g	Eur.Ph. <2.6.13>
Salmonella	Negative/25g	Negative/25g	Eur.Ph. <2.6.13>

Shelf Life: 24months

Meet in house standard