

HUBEI SHILUO TECHNOLOGY CO., LTD

Specification of Coenzyme Q10

Product: Coenzyme Q10 Type: Food Grade Package:5KG/Tin

| | ITEM | SPECIFICATION | TEST METHOD |
|-----|--|--|--|
| 1. | Appearance | Yellow to orange crystalline powder | Visual, EP8.0 |
| 2. | Identification A: IR B: Color Reaction C: HPLC | Corresponds qualitatively to the reference A blue color appears Corresponds qualitatively to the reference | IR (EP8.0) Color Reaction (USP) HPLC (EP8.0) |
| 3. | Melting Point | 48.0°C-52.0°C | USP <741> |
| 4. | Water | ≤0.2% | KF (USP <921>) |
| 5. | Residue on Ignition | ≤0.1% | USP <281> |
| 6. | Particle Size | Not less than 90% pass 80 mesh | USP <786> |
| 7. | Heavy Metal | ≤10ppm | USP <231> |
| 8. | Arsenic | ≤1ppm | AFS |
| 9. | Lead | ≤1ppm | |
| 10. | Mercury | ≤0.1ppm | |
| 11. | Cadmium | ≤1ppm | |
| 12. | Residual Solvents | Ethanol ≤ 1000ppm Ethyl Acetate ≤ 100ppm N-hexane ≤ 1ppm | GC (USP <467>) |
| 13. | Chromatographic purity | Test 1: Sum of all impurities: ≤ 1.0% Test 2: Sum of all impurities: ≤ 1.0% Test 1 & Test 2: Sum of all impurities: ≤ 1.5% | HPLC (USP) |
| 14. | Related Substances | Single impurity: not more than 0.5% Sum of all impurities: not more than 1.0% | HPLC (EP8.0) |
| 15. | Impurity F | ≤0.5% | EP8.0 |
| 16. | Microbial Limit Test | | |
| (1) | Standard Plate Count | ≤1000cfu/g | USP <2021> |
| (2) | Yeast & Mold | ≤50cfu/g | USP <2021> |
| (3) | Coliforms | ≤3MPN/g | CP2015 P143 |
| (4) | E. Coli | Negative/10g | USP <2022> |
| (5) | Salmonella | Negative/25g | USP <2022> |
| (6) | S.aureus | Negative/25g | USP <2022> |
| 17. | Content (%) | Not less than 98.0% and not more than 101.0% of C ₅₉ H ₉₀ O ₄ calculated on the anhydrous basis | HPLC (USP) |

Shelf Life: 36 months

The product shall be contained in the unopened original package, protected from light in a dry place at low temperature ($\leq 25^{\circ}$ C). Once it opened, please use it up in a short time.

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