

Specifications

Product: Saw Palmetto Lipidic Extract 85% - SC CO2 - US
Product code: SP-01-001

Identification	Positive	Standards
Appearance	Clear Oil	TLC
Color	Orange amber liquid	Visual
Taste	Fatty Acid Taste	Visual
Odor	Characteristic	Organoleptic
		Organoleptic

Botanical name	Serenoa repens
Manufacturer, Country of origin	U.S.A.
Part used	Dried fruits (U.S. origin)
Extraction Method	Carbon Dioxide C.O.2

Analysis	Specification	Test Method
Excipient	N/A	
Solubility	Conforms	USP
Relative Density	0.850 - 0.9500	USP
Water Content	NMT 3.00%	USP
Iodine Value	40 - 50	USP
Saponification Value	210 - 250	USP
Unsaponifiable Matter	1,8 % - 3,5%	USP
Peroxide value	Max: 5,00 meq/kg	USP
Heavy metal	Max : 10 ug/g	
Arsenic	NMT 2 ppm	
Cadmium	NMT 1 ppm	
Lead	NMT 5 ppm	
Mercury	NMT 1 ppm	USP <401>
Anisidine Value	NMT 20	USP
Pesticides residue	Pass	21 CFR 110
Foreign Material	None	USP
Residual Solvents	< MRL*	USP

*: Less than the maximum limit listed in USP

Assay	Result	Specification	Test Method
Total Fatty Acids	95.80%	NLT 85%	USP G.C.
Caprylic Acid		For information	USP G.C.
Capric Acid		For information	USP G.C.
Caproic Acid		For information	USP G.C.
Lauric Acid		For information	USP G.C.
Cis-Linoleic Acid		For information	USP G.C.
Linolenic Acid		For information	USP G.C.
Mycristic Acid		For information	USP G.C.
Oleic Acid		For information	USP G.C.
Palmitoleic Acid		For information	
Palmitic Acid		For information	USP G.C.
Stearic Acid		For information	USP G.C.

Total Long Chain Alcohols	0.25%	0.15 - 0.35%
Tetraconazol		For information
Octaconazol		For information
Hexaconazol		For information
Tricontol		For information
Total Phytosterols		For information
Beta-Sitosterol		For information
Campesterol		For information
Stigmasterol		For information

Microbiology	Result	Specification	Test Method
Total Plate count		< 1000 CFU / g	USP
Yeast and Mold		< 100 CFU / g	USP
E. Coli		Negative	USP
Salmonella		Negative	USP
S. Aureus		Negative	USP
P. Aeruginosa		Negative	USP

Packaging	Container with moisture barriers that have been sealed to protect the contents from extraneous solids, liquids, and vapors under normal conditions of handling, shipment and storage
Storage	Product containers shall be stored on clean, dry pallets carefully protected from exposure to moisture, foreign odors, and other contaminants. All containers shall be clean, intact and neatly stacked. No damaged containers or spillage
Storage conditions	Cool and dry storage
Shelf life	24 Months in normal storage conditions
Expiration time	2 years
Date of issue:	Nov. 2018