

# **Product Technical Dossier**

Product	Ginseng Korean 4:1 Extract
CCL Product Code	P07115

## Specification Details

	Specification
Identification (TLC)	Positive
Assay (UV)	Ginsenosides min 4%
Appearance	Fine powder
Colour	Cream to light yellow
Aroma	Characteristic
Flavour	Characteristic
Sieve Analysis % passed	Min 95% pass 80mesh
Loss on Drying	Max 5%
Ash	Max 5%
Bulk Density	0.35~0.65g/ml
Tapped Density	0.45~0.75g/ml

## Microbiological Limits

Total Viable Count	Max1000cfu/g
Yeasts & Moulds	Max100cfu/g
E. Coli	Negative/10g
Salmonella	Negative/25g
Staphylococcus aureus	Negative/10g
Coliforms	Negative/10g

#### **Heavy Metal Limits**

Total Heavy metals	Max 10ppm
Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 1ppm

Product Code: P07115 Version: 2 Page 1 of 6

























#### Additional Technical Information

Raw Material Full Botanical / Chemical Name	Panax ginseng ca meyer
Part Used	Main root & Lateral root
The material is Food Grade	Yes
Ratio of Material	4:1
Solvent used	20% Ethanol & 80% water
Country of Origin	China
Country of Manufacture	China
Solubility in Alcohol	Soluble
Solubility in Water	Soluble
Shelf Life from Date of Manufacture	Min 2 year
Pharmacopeia Standard Used	СР
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

## Composition Origin, Function and Percentages

Ingredients	% composition	Source
Ginseng Korean extract	80%	Panax ginseng ca meyer
Maltodextrin	20%	Corn

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

Product Code: P07115 Version: 2 Page 2 of 6

























Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives  Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITHGluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	No	No	N/A
Soya and Soya Derivatives	No	Yes	No
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	N/A

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	No	No	N/A
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	Yes	Yes	Maltodextrin
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
grape fruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	Yes	Yes	Used In extraction
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	Yes	No
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (whichmay include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

Product Code: P07115 Version: 2 Page 3 of 6

























## Statements

Confirmation of BSE / TSE Status  This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.	Yes
This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.	Yes
Confirmation of GM Status  This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.	Yes
Confirmation of Non-Irradiation Status  This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.	Yes
Confirmation of Nandrolone Status  This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.	Yes
Confirmation of IOC Product Status  This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.	Yes
Confirmation of Animal Testing Status  This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.	Yes
Confirmation of Pesticides Status  This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	Yes
Confirmation of Nanoparticles Status  This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles.  Commission Recommendation, defines as follows: "Nanomaterial means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".	Yes
Packaging Status  We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	Yes
Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	Yes

Product Code: P07115 Version: 2 Page 4 of 6

















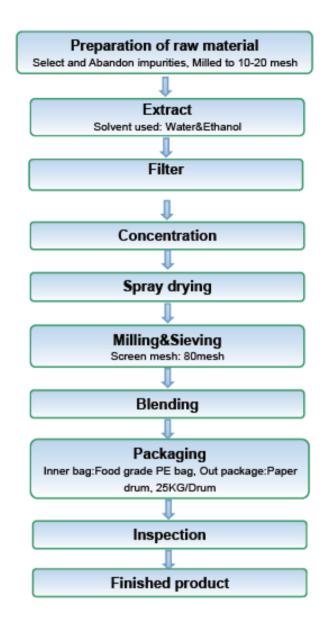








## **Product Flow Chart**



Product Code: P07115 Version: 2 Page 5 of 6

























# Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

## Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
	General reformat Additional supplementary technical information Soya and yeast confirmed to be on site at manufacture but with no risk of cross-contamination Updated flowchart Removed specific gravity spec Changes:  Loss on drying from min 5% to max 5% Ash from min 5% to max 5% Part used from dried root to Main root & Lateral root Solvents from 30% water & ethanol to 20% Ethanol & 80% water E.coli from absent to negative/10g Salmonella from absent to negative/10g Total viable count from max10,000cfu/g to max1000cfu/g Yeast and Moulds from max1000cfu/g to max100cfu/g	Yes

## Document Approval

Originator		Approver	
Chloe Binns	Chloe Binns	Eddin Huzard	Cecilia Anzani
1910/2021 12:26	Quality Apprentice	19101/2021 12:30	Senior Quality Specialist

Product Code: P07115 Version: 2 Page 6 of 6





















