

Product Technical Dossier

Product	Inositol (Myo-Inositol)
CCL Product Code	P0902
Specification Details	
	Specification
Identification	Positive
Assay	97-102% (on anhydrous basis)
Appearance	Free Flowing Crystalline Powder
Colour	White/Off White
Aroma	Odourless
Flavour	Sweet Flavour
Signed Anglysis of nassad	100% Pass 30 Mesh
Sieve Analysis % passed Loss on Drying	Max 0.5%
Bulk Density	0.45-0.65g/ml
Tapped Density	0.45-0.63g/ml
Tapped Density	-
Organic impurities	Max 0.3% of any individual impurity Max 1.0% of total impurities
Clarity of solution	Same clarity as that of water
Colour of solution	Not more intensely colored than Standard solution A Standard solution B, Standard solution C, or water
Conductivity	Max 20µS/cm
Barium	Pass test
Microbiological Limits	
Total Viable Count	Max 10,000cfu/g
Yeasts & Moulds	Max 1,000cfu/g
E. Coli	Negative/1g
Salmonella	Negative/25g

Product Code: P0902 Version: 9 Page 1 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association Organic . Halal . Kosher .

For a full range of our accreditations visit www.cambridgecommodities.com/quality-accreditations/certificates



Lead (Pb)





Max 0.5 ppm



Additional Technical Information

Raw Material Full Botanical / Chemical Name	Meso-inositol, myo-inositol, 1,2,3,4,5,6- hexahydroxycyclohexane	
The material is Food Grade	Yes	
Solvent used	None	
Country of Origin	China	
Country of Manufacture	China	
Solubility in Alcohol	Slightly soluble in alcohol	
Solubility in Water	One gram is soluble in 6 mL of water	
Melting Range	224.0 – 227.0°C	
Average Molecular weight	180.16	
Molecular Formula	C6H12O6	
Molecular Structure (image)	HOMMIN OH OH	
CAS Number	87-89-8	
EC/EINECS Number	201-781-2	
Shelf Life from Date of Manufacture	Min 3 Years	
Pharmacopeia Standard Used	USP	
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	Function	% composition	Source
Inositol (Myo-Inositol)	-	100%	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: P0902 Version: 9 Page 2 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association Organic . Halal . Kosher .









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	No	N/A
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	Corn as source
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)	Yes	Yes	Product is a polyol
grape fruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	No	No	N/A
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may 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: P0902 Version: 9 Page 3 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association Organic . Halal . Kosher .









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: P0902 Version: 9 Page 4 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association Organic . Halal . Kosher .

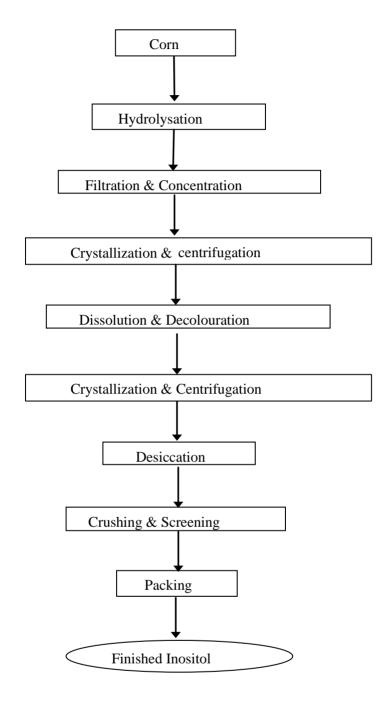








Product Flow Chart



Product Code: P0902 Version: 9 Page 5 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association Organic . Halal . Kosher .









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	<u> </u>	Customer Notification required Yes / No
1	First Issue	N/A
2	Updated shelf life from date of manufacture from 3 years to minimum 3 years to conform to the supplier's specification. Updated format.	No
3	Molecular Structure added E. coli Negative/ Salmonella amended to Negative Product complies with French Arrêté 26 September 2016 Flow chart updated according to supplier information	No
4	Heavy metal specifications added (Lead, Arsenic, Mercury, Cadmium)	No
	Added specification for melting range. Changed specification for sieve analysis from 100% pass 60 mesh to 100% pass 30 mesh, arsenic from max 1ppm to max 3ppm, Removed specification for pH. Confirmed material is a polyol. Added additional technical information, updated production flowchart and performed a general reformat.	Yes
6	 Changes: Bulk Density from Approx. 0.54 g/ml to 0.45-0.65g/ml Tapped Density from Approx. 0.78 g/ml to 0.75-0.9g/ml Assay from 97-101% to 97-102% Additional technical information Removed FCC & NF & Product complies with French Arrêté 26 September 2016 list of substances authorized in food supplements from pharmacopoeia 	Yes
7	Updated product name from "Inositol" to "Myo-Inositol" Updated Product Flow Chart	Yes
8	Changed product name from "Myo-Inositol" to "Inositol (Myo-Inositol)"	No

Product Code: P0902 Version: 9 Page 6 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association

Organic . Halal . Kosher .









Version	Change	Customer Notification required Yes / No
	Added "on anhydrous basis" to assay specification. Removed ash, sulphate, chloride, updated heavy metal spec to match USP monograph, changed raw material from phytin to corn as corn is the starting material. Moved melting point to additional technical information.	YES

Document Approval

Originator		A	pprover
Aben Feetheyn x 09/06/2023 11:08	Alan Feetham	© WRte	C White
	QC Technician	09/06/2023 11:23	Senior Quality Specialist

Product Code: P0902 Version: 9 Page 7 of 7

Committed to meeting quality standards. BRC Food Safety . FEMAS . FSMA . Informed Manufacturer. Soil Association Organic . Halal . Kosher .





