

Product Technical Dossier

Product	Magnesium Malate 15%	
CCL Product Code	P13047	

Specification Details

	Specification		
Identification	Positive		
Assay/Actives (ICP)	Magnesium Content 15.0% - 20.0%		
Appearance	Powder		
Colour	White to Off White		
Aroma	Characteristic		
Flavour	Characteristic		
Sieve Analysis % passed	Min 90% Pass 40 Mesh		
Loss on Drying	Max 5%		
Bulk Density	Min 0.72g/cc		

Microbiological Limits

Total Viable Count	Max 1,000cfu/g		
Yeasts & Moulds	Max 100cfu/g		
E. Coli	Negative/10g		
Salmonella	Negative/25g		
Coliforms	<10cfu/g		
Staphylococcus aureus	Negative/10g		
Pseudomonas	Negative/10g		

Heavy Metal Limits

Lead (Pb)	Max 1ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 1ppm

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Magnesium Salt, Malic Acid (Synthetic)
The material is Food Grade	Yes
Country of Origin	USA
Country of Manufacture	USA
Shelf Life from Date of Manufacture	Min 2 Years
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
Magnesium Salt, Malic Acid (Synthetic)	-	100%	Chemical Synthesis

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.

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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	Yes	No, cleaning procedure in place
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barleygrass)	No	No	N/A
Soya and Soya Derivatives	No	Yes	No, cleaning procedure in place
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	Yes	No
Maize / Corn and any Derivatives	No	Yes	No
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	Yes	No
Added Salt	No	Yes	No
Added Sugar / artificial or natural sweeteners	No	Yes	No
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	Yes	No
Colours (Artificial / Nature Identical / Natural / Smoked)	No	Yes	No
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
Grapefruit	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	Yes	No
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

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Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)

No
Yes
No

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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

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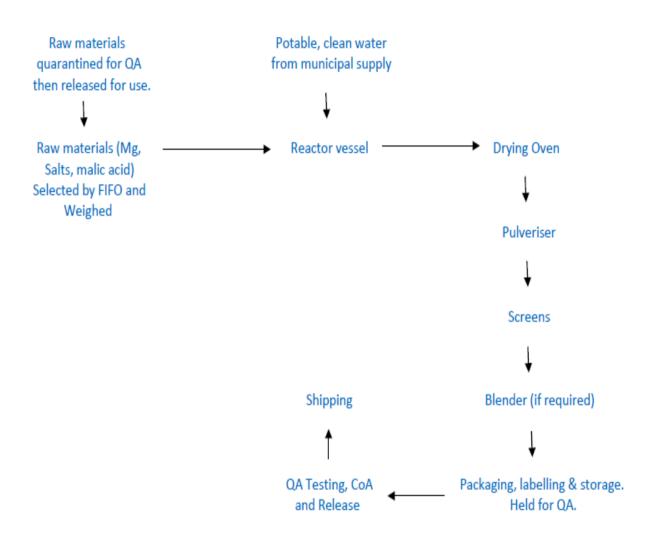








Product Flow Chart



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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
2	Changed loss on drying from max 6% to max 15%. Changed yeast & moulds from max 300cfu/g collectively to max 300cfu/g each.	Yes
3	Amended allergen table to state that the supplier keeps soya products on site. There is no risk of cross contamination however.	No
4	Changed range of Magnesium from 15-17% to 15-20%, changed particle size to 99% Pass 40 mesh, tapped density to bulk density, Updated micro parameters and Removed Enterobacteriaceae Updated TD to latest format	Yes
5	Changed specification for sieve analysis from 99% pass 40 mesh to min 85% pass 40 mesh, Staphylococcus from <10cfu/g to negative/1g and loss on drying from max 15% to max 5%. Performed a general reformat and added additional technical information.	Yes

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Changed Sieve Analysis % passed from Min 85% Pass 40 Mesh to Min 90% Pass 40 Mesh, Total viable count from Max 3,000cfu/g to Max 1,000cfu/g, Yeasts Max 300cfu/g and Moulds Max 300cfu/g to Yeast & Moulds Max 100cfu/g, E Coli from Negative/1g to Negative/10g, Coliforms from Max 100cfu/g to <10cfu/g, Staphylococcus aureus from Negative/1g to Negative/10g,

Updated additive table and allergen table as per milk on site with no risk of cross-contamination as cleaning procedure in place

General Re-format

Document Approval

Originator		Approver	
n/ n O	Mel Lee	Deallia Augari	Cecilia Anzani
× 1 / LV Kel	Quality Administrator	05/08/2021 13:46	Senior Quality Specialist

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