

PRODUCT TECHNICAL DOSSIER

SCHISANDRA BERRY EXTRACT 5:1

Product Code:

P19085

Raw Material Full Name:

Schisandra Berry Extract

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Schisandra Chinensis

This material is Food Grade

✓

Ratio of Material:

5:1

Particle Size:

80 Mesh

Percentage passed through:

90%

Bulk Density:

Approximately 0.48g/ml

Tapped Density:

Approximately 0.62g/ml

Loss on Drying:

Max 5.0%

Residue on Ignition:

Max 5.0%

Country of Origin:

China

Country of Origin of the Manufacture:

China

Base Source/Start Material:

Berries of the Schisandra Chinensis

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Plant

Species used:

Schisandra Chinensis

Part of the plant used:

Berries

What is the extraction/processing used? What solvents are used and at what ratio's?

Ethanol: Water 55/45 (v/v)

Compound Ingredients:

Max 5% Maltodextrin

Shelf Life from Date of Manufacture:

2 years

Storage Conditions:

Store in a sealed container away from direct sunlight and moisture, do not freeze under 33oC (+3)

Appearance:

Fine Powder

Colour:

Brownish Yellow (**)

Flavour/Taste:

Characteristic

Texture:

Fine

Odour:

Characteristic

Do any of the parameters change in different seasons?

Yes - (**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

Microbiological Test

Total Viable Count:

Max 10,000cfu/g

Yeast & Moulds:

Max 1,000cfu/g

E.Coli:

Absent in 10g

Salmonella:

Absent in 25g

Metals

Heavy Metals:

Max 20ppm

Arsenic (As):

Max 1ppm

Cadmium (Cd):

Max 1ppm

Lead (Pb):

Max 3ppm

Mercury (Hg):

Max 0.1ppm

Pharmacopeia Standard Used:

USA & EU Food Regulations

There are no nuts in this recipe and are no nuts on site, however we cannot guarantee that the raw materials entering the site are nut free.

INTOLERANCE DATA			
		If No please give details	
Free from All Animal Products (Beef, Pork, Poultry or other)	YES		
Free from Bovine Products or Derivatives by using hormones to increase milk yield in cows	YES		
Free from Bone Meal	YES		
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	YES		
Free from other Nut and Nut Derivatives	YES		
Free from Nut Derived Oil	YES		
Free from Sesame Seeds and Sesame Seed Derivatives	YES		
Free from Poppy Seeds and Poppy Seed Derivatives	YES		
Free from Sunflower Seeds and Sunflower Seeds Derivatives	YES		
Free from other Seeds and Seed Derivatives	YES		
Free from Milk and Milk Derivatives (including lactose)	YES		
Free from Egg and Egg Derivatives	YES		
Free from Cereals containing Gluten (wheat / rye / oats / barley/ spelt/ kamut or their hybridised strains) and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		
Free from Maize and Maize Derivatives		NO	Source on the Maltodextrin Max 5%
Free from Corn and Corn Derivatives		NO	Source on the Maltodextrin Max 5%
Free from Lupin and Lupin Derivatives	YES		
Free from Yeast and Yeast Derivatives	YES		
Free from Cotton Seeds (Flour) and Cotton Seed Derivatives	YES		
Free from Rice and Rice Derivatives	YES		
Free from Mustard and Mustard Derivatives	YES		
Free from Celery or Celery Derivatives	YES		
Free from Celeriac or Celeriac Derivatives	YES		
Free from Fruit and Fruit Derivatives	YES		
Free from Vegetable and Vegetable Derivatives	YES		
Free from Carrot and Carrot Derivatives	YES		
Free from Legumes / Pulses	YES		
Free from Fish and Fish Derivatives	YES		
Free from Crustaceans / Molluscs and their Derivatives	YES		
Free from Additives	YES		
Free from Added Salt	YES		
Free from Added Sugar	YES		
Free from Antioxidants	YES		
Free from Artificial Glutamates	YES		
Free from Aspartame	YES		
Free from Azo and Coal Tar Dyes	YES		
Free from Benzoates (E210 / E219)	YES		
Free from BHA / BHT (E320 / E321)	YES		
Free from Caffeine	YES		
Free from Cinnamon	YES		
Free from Cocoa	YES		
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	YES		
Free from Dextrose	YES		
Free from Dioxins	YES		
Free from Ethanol		NO	Used in Extraction



INTOLERANCE DATA

If No please give details

Free from Ethylene Oxide	YES		
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	YES		
Free from Garlic	YES		
Free from Gelatine	YES		
Free from Glutamates (E620 to E625)	YES		
Free from Histamine	YES		
Free from Hickory	YES		
Free from Honey	YES		
Free from Lactose	YES		
Free from Latex	YES		
Free from MSG (Added and Naturally Occurring E621)	YES		
Free from Nucleotides (E627, E630, E631, E635)	YES		
Free from Polyols	YES		
Free from Preservatives	YES		
Free from Starch Products (Including Maltodextrin)		NO	Used as Carrier Max 5%
Free from Sorbic Acid (E200, E203)	YES		
Free from Sulphur Dioxide and Sulphites at levels above 10mg/kg or 10mg/litre expressed as SO ²	YES		
Free from Sulphites (E220, E228)	YES		
Free from Sweeteners	YES		
Free from Vannillin	YES		
Suitable for Diabetics	YES		
Suitable for Coeliacs	YES		
Suitable for Ovo-Lacto Vegetarians	YES		
Suitable for Vegans	YES		
Kosher Certified		NO	Not Certified
Halal Certified		NO	Not Certified



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.

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.

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 regulations 1829/2003/EC and 1830/2003/EC.

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 1999/2/EC and 1000/3/EC.

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.

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).

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 regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation

MATERIAL SAFETY DATA SHEET

Section 1 Identification of the substance/preparation

Product Name: Schisandra Berry Extract
 Product Code: P19085
 Supplier: Cambridge Commodities Limited
 Lancaster Way, Ely, Cambridgeshire, CB6 3NX.
 Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Ingredients/Identity Information

<u>Components</u>	<u>% in Product</u>	<u>CAS Number</u>	<u>Formula</u>	<u>EINECS Number</u>
Schisandra Berry Extract	100	N/A	N/A	N/A

Section 3 Possible Hazards

Eye	Dust can cause eye irritation. Symptoms include stinging, tearing, redness, and swelling of the eyes.
Skin	May cause skin irritation. Symptoms may include redness, burning, and swelling of the skin.
Swallowing	Swallowing this material is not likely to be harmful.
Inhalation	This material is a dust or may produce dust. Breathing small amounts Of this material during normal handling is not likely to cause harmful effects. Breathing large amounts may be harmful

Section 4 Emergency and First Aid Procedures

Eyes	If symptoms develop immediately move individual away from exposure and into fresh air. Rinse with plenty of water for at least 15 minutes while holding eyelids apart. Seek medical attention.
Skin	Remove contaminated clothing. Wash with soap and copious amounts of water. If symptoms persist, seek medical attention..
Inhalation	Remove to fresh air. If breathing is difficult, administer oxygen and seek medical help.

Section 5 Fire and Hazard Data

Fire and Explosion Hazards	May emit toxic fumes under fire conditions. Organic dusts can form explosive mixtures in the air.
Extinguishing Media	Regular foam, water fog, carbon dioxide, sand.
Fire Fighting Instructions	Wear a self-contained breathing apparatus with a full-face piece operated in the positive pressure demand mode. Use personal protective equipment. Equipment should be thoroughly decontaminated after use.
NFPA Rating	Health-1, Flammability-0, Reactivity-0.

Section 6 Accidental release measures

Small Spill	Sweep up material for disposal or recovery.
Large Spill	Shovel material into containers. Thoroughly sweep area of spill site to clean up any residual material.

Section 7 Storage & Handling

Handling	Containers of this material may be hazardous when emptied. Since emptied containers retain product residues (vapour, liquid, and or soil), all hazardous precautions given in the data sheet must be observed. Use good personal hygiene practices. Wash hands before eating, drinking, smoking, or using the toilet facility's. Promptly remove soiled clothing and wash before reuse. Shower after work using plenty of soap and water.
Storage	Store in a cool, dry place at 75 degrees F or lower.

Section 8 Control Methods/Personal Protection

Engineering Measures	Provide sufficient mechanical (general and/or local exhaust) ventilation to maintain exposure below level of overexposure.
Respiratory Protection	Avoid inhalation and wear respirator if needed. 3M Dust respirator No. 8710 or 9900 is recommended, or a NIOSH/MSHA jointly approved dust respirator.

Hand/Body Protection Avoid contact and prolonged or repeated exposure. Wear resistant gloves. Wash thoroughly after handling. Protective clothing recommended.

Eye Protection Wear safety glasses in compliance with OSHA regulations if needed.

Section 9 Physical and Chemical Properties

Physical state	Fine powder
Colour	Brownish Yellow (**)
Odour	Characteristic
Sieve Analysis	90% Pass 80 Mesh
Bulk Density	0.48g/ml
pH	6.0 – 8.0

Section 10 Stability and Reactivity

Chemical Stability	Stable under conditions mentioned in section 7.
Hazardous Polymerisation	Product will not undergo hazardous polymerisation.
Incompatibility	No data.
Hazardous Decomposition Products	May form Carbon Dioxide and Carbon Monoxide.

Section 11 Toxicological Information

Not considered toxic.

Section 12 Ecological Information

Eco-toxicity	No Data Available
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Section 13 Disposal Considerations

Dispose of with other normal, solid waste.

Section 14 Transport Information

Transport classification	Not classified as dangerous for any mode of UK or International transport.
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Section 15 Regulatory Information

European Regulation	This product is not classified according to the EU regulations.
Reviews, Standards and Regulations	Health & Safety at work act 1974. COSHH Regulations (1994). EH40 Occupational exposure limits.
US Federal Regulations	CERCLA RQ-40 CFR 302.4(b) Materials without a “listed” RQ may be a reportable as an “unlisted hazardous substance”. See 40 CFR 302.5 (b)

Section 16 Other Information

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.

We confirm that the information above is sourced from the original manufacturers/suppliers Specification.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	<p>The following has been amended to comply with the USA & EU Food Standard:</p> <ul style="list-style-type: none"> - Format updated - Seasonal variation statement added - Sieve analysis has changed from 100% Pass 80 Mesh to 90% Pass 80 Mesh - Residue on Ignition added - Colour has changed from Brown to Brownish Yellow (**) - Staphylococcus removed - Total Viable Count has changed from Max 1,000cfu/g to Max 10,000cfu/g - Yeasts & Moulds has changed from Max 100cfu/g to Max 1,000cfu/g - Salmonella has changed from Negative to Absent/25g - E. Coli has changed from Negative to Absent/10g - Tapped Density has changed from 0.45g/ml – 0.65g/ml to Approximately 0.62g/ml - Bulk Density has changed from 0.40g/ml – 0.60g/ml to Approximately 0.48g/ml 	Yes

Document Approval

Task	Role	Name	Sign	Date
Amended By	QC Assistant	Adam Mulcahy	<i>Adam Mulcahy</i>	13/08/2015
Approver	Quality Technician	M Lee	<i>M Lee</i>	13.08.2015

