

Product Technical Dossier

Product	ZMA (EU Legal)
CCL Product Code	P26060

Specification Details

	Specification	
Identification (ICP)	Positive	
Appearance	Powder, Non-Fibrous	
Colour	White/ Off White.	
Aroma	Characteristic	
Flavour	Characteristic	
Sieve Analysis % passed	Min 80% pass 60 Mesh	
Loss on Drying	Max 10%	
Magnesium	176.4-232.1mg/g	
Bulk Density	Min 0.6g/cm ³	
Tapped Density	Min 0.80g/ cm ³	
pH (1g/100ml water)	8.0-11.0	
Vitamin B6	4.1-5.4mg/g	
Zinc Content	11.8-15.5mg/g	

Microbiological Limits

Total Viable Count	Max 3,000cfu/g
Yeasts & Moulds	Max 300cfu/g
E. Coli	Negative/10g
Salmonella	Negative/25g
Coliforms	Max 3MPN/g
Staphylococcus aureus	Negative

Heavy Metal Limits

Lead (Pb)	Max 3ppm
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	ZMA
The material is Food Grade	Yes
Country of Origin	USA, Israel, Japan, China
Country of Manufacture	USA
Shelf Life from Date of Manufacture	Min 4 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	% composition	Source
Magnesium Citrate	59.6-77	Synthetic from magnesium oxide and citric acid
Magnesium Oxide	16.4-20.1	Mineral from dead sea brine/sea water and lime
Zinc Aspartate	3.3-4	Synthetic from zinc oxide and aspartic acid
I-methionine bound zinc complex	2.8-3.4	Synthetic – proprietary
Pyridoxine HCl	<2	Synthetic form oxazole

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	YES	NO
Sesame Seeds and Sesame Seed Derivatives	NO	YES	NO
Milk and Milk Derivatives (including lactose)	NO	YES	NO
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, barleyarass)	NO	YES	NO
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	YES	NO
Fish and Fish Derivatives	NO	YES	NO
Molluscs and their Derivatives	NO	NO	N/A
Crustaceans and their Derivatives	NO	YES	NO
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	YES	NO
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	YES	NO
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	YES	NO
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	NO	NO	N/A
Kiwi fruit	NO	YES	NO
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	YES	NO
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 (which may include growth/yield hormones, antibiotics etc.)	NO	YES	NO
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

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Shipping

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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& 2	Pre change history	N/A
3	Update of document format. Correction of Pyridoxine spelling and clarification of HCL in Pyridoxine HCL.	No
4	Shelf updated from 2 years to 4 years. Format updated and MSDS removed (now available on request)	Yes
5	Amended specifications for coliforms from negative to max 3mpn/g, magnesium from 176-232 to 176.4-232.1, bulk density from min 0.65g/cc to min 0.6g/cc Amended product composition and allergen & additive information, product is not at risk of contamination	Yes

Document Approval

Originator		Apr	prover
Han Feethayn	Alan Feetham QC Technician	Ash Bean 09/04/2021 16:45	Ash Bean Quality Specialist
09/04/2021 15:23			

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