



## OXIFEND® GRAPE JUICE POWDER

### PRODUCT SPECIFICATION

Product:	<b>Oxifend Grape Juice Powder</b>
Product code:	GJP
Country of origin	New Zealand (raw material and manufacture)
Product description	Oxifend® Grape Juice Powder made from New Zealand Sauvignon blanc grapes is the centrifuged, filtered, concentrated, dried, milled liquid from the second pressing of grapes blended with excipients. A light brown free flow powder which is sweet yet astringent.
Botanical description:	<i>Vitis vinifera</i>
Other name:	grape
CAS number:	84929-27-1
Plant part:	juice
Solvent:	potable water
Equivalence:	juice:extract 6:1
Plant preparation:	concentrate, spray-dry, blend
Excipient:	maltodextrin, gum acacia, tricalcium phosphate (20%w/w)
GMO:	non-GMO
Minimum recommended dosage:	1000 mg per serve

### Physical, analytical and microbiological detail

Test	Specification	Method
Appearance	Fawn / brown fine powder	Visual
Taste	Sweet / some astringency	Sensory evaluation
Odour	Light berry / grape aromatic	Sensory evaluation
Mesh size*	> 95% passes through 13 mesh	Pass
Loss on drying	< 5%	BP or USP loss on drying method
Water activity	< 0.25	AquaLab Operator's manual
Pesticides residue	Complies with MRL limits for markets as specified by MPI managed database when read in conjunction with independent laboratory pesticide test results	Solvent extraction, SPE cleanup, GC-MS/MS and LC-MS/MS analysis <a href="https://www.mpi.govt.nz/resources-and-forms/registers-and-lists/maximum-residue-levels-database/">https://www.mpi.govt.nz/resources-and-forms/registers-and-lists/maximum-residue-levels-database/</a>
Lead (Pb)	< 3.0 ppm	Biological materials digestion ICP-MS
Mercury (Hg)	< 0.1 ppm	Biological materials digestion ICP-MS
Arsenic (As)	< 3.0 ppm	Biological materials digestion ICP-MS
Cadmium (Cd)	< 1.0 ppm	Biological materials digestion ICP-MS
Solubility in water	> 95%	In-house method
Aerobic Plate Count	< 2,000 cfu/g	APHA 8.72 5th Ed
Yeasts and molds	< 2,000 cfu/g	APHA 21.5 (modified) 5th Ed
<i>Escherichia coli</i>	Negative/10g	APHA 9.93 (modified) 5th Ed
<i>Salmonella</i>	Negative/10g	ISO 6579-1:2017
<i>Staphylococcus aureus</i>	Negative/10g	APHA 39.6 (modified) 5th Ed
Shelf Life	24 months (2 years unopened)	
Packing	2 x 10 kg, total net 20 kg, heat sealed, nitrogen flushed, foil laminate bags within individual cartons and then packed together in a heavy-duty cardboard outer.	
Storage	In a cool, dry place away from light	

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