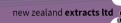
Ox-fend ANTIOXIDANTS



OXIFEND® BLACKCURRANT EXTRACT

PRODUCT SPECIFICATION

Product:	Oxifend Blackcurrant Extract		
Product code:	XBC		
Country of origin	New Zealand (raw material and manufacture)		
Product description	Oxifend [®] Blackcurrant Extract is a high quality extract from sustainably grown New Zealand blackcurrants. A purple / black free flow powder high in natural phenolics (anthocyanins), manufactured using New Zealand Extracts unique 100% Aqua Pure [®] extraction process.		
Botanical description:	Ribes nigrum		
Other name:	blackcurrant		
CAS number:	68606-81-5		
Plant part:	whole fruit, skins and seeds		
Solvent:	potable water		
Equivalence:	fruit:extract 200:1		
Plant preparation:	wash, extract, concentrate, freeze-dry		
Excipient:	none		
GMO:	non-GMO		
Minimum recommended dosage: 500 mg per serve			

Physical, analytical and microbiological detail

Test	Specification	Method	
Appearance	Purple/black fine powder	Visual	
Taste	Astringent	Sensory evaluation	
Odour	Light berry	Sensory evaluation	
Active ingredients	> 200 mg/g phenolics	AOAC 952.03 OMA online (mod)	
Mesh size*	> 95% through 40 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	Solvent extraction, SPE cleanup, GC-MS/MS and LC-MS/MS	
	markets as specified by MPI	analysis	
	managed database when read in		
	conjunction with independent	https://www.mpi.govt.nz/resources-and-forms/registers-	
	laboratory pesticide test results	and-lists/maximum-residue-levels-database/_	
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	
Escherichia coli	Negative/10g	APHA 9.93 (modified) 5th Ed	
Salmonella	Negative/10g	ISO 6579-1:2017	
Staphylococcus aureus	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		
Certification	Kosher certification is available on request		

Date of Issue: 21st November 2023

Replaces: 21st September 2023