



## OXIFEND® THROAT SOOTHER EXTRACT

## PRODUCT SPECIFICATION

Product: Oxifend Throatsoother Extract

Product code: XTS

Country of origin New Zealand (raw material and manufacture)

Oxifend® Throat Soother is a proprietary high quality extract blend prepared from

sustainably grown New Zealand blackcurrant, Sauvignon blanc grape seeds and Pinot noir Product description

grape skins manufactured using New Zealand Extracts unique 100% Aqua Pure® extraction

process.

Botanical description: Ribes nigrum, Vitis vinifera Other name: grape and blackcurrant

CAS number: grape 84929-27-1; blackcurrant 68606-81-5

Plant part: whole fruit, skins and seeds

Solvent: potable water Equivalence: fruit:extract 200:1

wash, extract, concentrate, freeze-dry, blend Plant preparation:

Excipient: GMO: non-GMO

Minimum recommended dosage: 500 mg per serve

Physical, analytical and microbiological detail

Appearance	Reddish / purple fine powder	
1-1	Reduisit / putple title powder	Visual
Taste	Astringent	Sensory evaluation
Odour	Light berry / grape aromatic	Sensory evaluation
Active ingredients	> 450 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 markets as	Solvent extraction, SPE cleanup, GC-MS/MS and LC-
	specified by MPI managed database when	MS/MS analysis
	read in conjunction with independent	https://www.mpi.govt.nz/resources-and-
	laboratory pesticide test results	forms/registers-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, 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	

Date of Issue: 21st November 2023 Replaces: 21st September 2023