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**NIP/VAT №: PL 5211058683**

**PROPOLIS DRY EXTRACT 40%**

**SYMBOL: DEP/40/02**

<b>1.</b>	<b>Product</b>	PROPOLIS DRY EXTRACT	
<b>2.</b>	<b>General information</b>		
2.1.	Name of raw material	Propolis	
2.2.	Solvent	Ethanol 96% (V/V) \ph.Eur.1317(4100102)	
2.3.	Drug – extract ratio (DER)	2.5 : 1	
2.4.	Composition	Native extract	40%
		Guar gum	45%
		Silicon dioxide	15%
<b>3.</b>	<b>Purpose of use</b>	intermediate for food products and foodstuffs	
<b>4.</b>	<b>Quality data</b>	<b>Acceptance criteria</b>	<b>Method</b>
4.1.	Characteristics	consistency: free-flowing powder; colour: yellow-orange to brown, odour; aromatic, characteristic of propolis	organoleptic
4.2.	Loss on drying	not more than 8.0%(m/m)	Ph.Eur.2.8.17
4.3.	Total ash	max. 10%(m/m)	Ph.Eur.2.4.16
4.4.	Content of flavonoids as Catechin equivalent	not less than 10 % (m/m)	spectrophotometry / AlCl <sub>3</sub> complexation
4.5.	Content of phenolic compounds as Gallic acid equivalent	not less than 15 % (m/m)	Spectrophotometry / Folin-Ciocalteu reaction
4.6.	Residue of ethanol	not more than 1%(m/m)	Ph.Eur.2.4.24
4.7.	Microbiological purity		
4.7.1.	Total aerobic microbial count (TAMC)	max. 50 000 [CFU/g] <sup>1)</sup>	FP 2.6.12
4.7.2.	Total combined yeasts/moulds count (TYMC)	max. 500 [CFU/g] <sup>1)</sup>	FP 2.6.12
4.7.3.	Escherichia coli	absent in 1g	FP 2.6.31

4.7.4.	Salmonella	absent in 25g	FP 2.6.31
4.7.5.	Staphylococcus aureus	absent in 1g	FP 2.6.13
	1) limit with the interpretation of "x factor 5 or 2" (according to FP chapter 5.1.4 or 5.1.8)		
<b>5.</b>	<b>Package</b>	double polyethylene bag and cardboard. Other packages are allowed at customer's request.	
<b>6.</b>	<b>Labelling</b>	name and code of product, batch number, production date, shelf life, net mass, gross mass, tare	
<b>7.</b>	<b>Storage</b>	stored in a well-closed container, protected from moisture and light, at the temperature not exceeding 25°C	
<b>8.</b>	<b>Shelf life</b>	18 months	