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SPECIFICATION: Propolis dry extract 40% DEP/40/02

1.	Product	Propolis dry extract							
2.	General information								
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	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Native extract</td> <td style="width: 20%; text-align: right;">40%</td> </tr> <tr> <td>Guar gum</td> <td style="text-align: right;">45%</td> </tr> <tr> <td>Silicon dioxide</td> <td style="text-align: right;">15%</td> </tr> </table>		Native extract	40%	Guar gum	45%	Silicon dioxide	15%
Native extract	40%								
Guar gum	45%								
Silicon dioxide	15%								
83.	Purpose of use	intermediate for food products and foodstuffs							
4.	Quality data	Acceptance criteria	Method						
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 ₃ 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] ¹⁾	FP 2.6.12						
4.7.2.	Total combined yeasts/moulds count (TYMC)	max. 500 [CFU/g] ¹⁾	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)		
5.	Package	double polyethylene bag and cardboard. Other packages are allowed at customer’s request.	
6.	Labelling	name and code of product, batch number, production date, shelf life, net mass, gross mass, tare	
7.	Storage	stored in a well-closed container, protected from moisture and light, at the temperature not exceeding 25°C	
8.	Shelf life	18 months	