

## TECHNICAL DATA SHEET

### GARLIC BU 1.3% DE PR1828

<b>Botanical kind:</b>	Amaryllidaceae Allium sativum L.
<b>Part of the plant:</b>	Bulb
<b>Extraction solvent(s):</b>	Ethanol, water 60 : 40 (V/V)
<b>Carrier(s):</b>	Wheat maltodextrin

#### DESCRIPTION

	Specifications	Methods and references
<b>Appearance</b>	<i>Powder</i>	
<b>Color</b>	<i>White to beige</i>	
<b>Odor</b>	<i>Characteristic odor</i>	
<b>Solubility</b>	<i>To be tested following the degree of incorporation</i>	

#### ANALYSES

	Specifications		Method and reference
	Min	Max	
<b>Allicin content [%]</b>	> 1.30	-	MO-95 - UV-Vis, internal method
<b>Identification (raw material) (4)</b>	<i>Complies</i>		MO-165 - TLC, Eur. Ph. (01/2008:1216 corrected 6.0), "Garlic powder" monograph
<b>Loss on drying [%] (11)</b>	-	8.00	MO-183 - Eur. Ph. (01/2008:20817) and (02/2008:20816)
<b>Bulk density</b>	0.30	0.70	MO-181 - Eur. Ph. (04/2019:20934)
<b>Total ash content [%] (11)</b>	-	< 5.00	MO-01 - Muffle furnace, Eur. Ph. (01/2008:20416), "Total ash" adapted monograph
<b>pH (1% in demineralized water) (11)</b>	3.0	6.5	MO-03 - pH-meter, Eur. Ph. (07/2016:20203), "Potentiometric determination of pH" monograph
<b>Screening [% &lt; 500 µm]</b>	95.0	-	MO-184 - Granulometer, internal method

#### CONTAMINANTS

	Specifications		Method and reference
	Min	Max	
<b>Pb content [ppm] (4)</b>	-	< 3.00	AE-01 - ICP, internal method
<b>Cd content [ppm] (4)</b>	-	< 1.00	AE-01 - ICP, internal method
<b>Hg content [ppm] (4)</b>	-	< 0.10	AE-01 - ICP, internal method
<b>As content [ppm] (4)</b>	<i>Indicative value</i>		AE-01 - ICP, internal method

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<b>Pesticides content [ppm] (4)</b>	< Residual Maximum Limit fixed in European regulation 396/2005 and its modifications		AE-02 - GC-MSMS/LC-MSMS, internal method
<b>Benzo(a)pyrene content [ppb] (4)</b>	-	< 10.0	AE-03 - GC-MS-MS, internal method
<b>PAHs (sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysene) content [ppb] (4)</b>	-	< 50.0	AE-03 - GC-MS-MS, internal method

MICROBIOLOGY	Specifications		Method and reference
	Min	Max	
<b>Total aerobic microbial count [CFU/g] (1)</b>	-	< 10 000	AE-04 - Eur. Ph. (07/2010:20612) and (01/2014:20631)
<b>Total yeasts/moulds count [CFU/g] (1)</b>	-	< 100	AE-04 - Eur. Ph. (07/2010:20612) and (01/2014:20631)
<b>Salmonella content [ /25g]</b>	Absent		AE-04 - Eur. Ph. (07/2010:20612) and (01/2014:20631)
<b>Bile-tolerant Gram negative bacteria content [CFU/g]</b>	-	< 100	AE-04 - Eur. Ph. (07/2010:20612) and (01/2014:20631)
<b>Escherichia coli content [ /g]</b>	Absent		AE-04 - Eur. Ph. (07/2010:20612) and (01/2014:20631)

(1) Acceptable maximal count: 5 times the acceptance criterion according to Eur. Ph. VIII° Ed. 5.1.8 Category B

(11) First ten batches

(4) HACCP based control plan defined annually according to risk analysis

**Best before/** 24

**DMD (in months) :**

**Storage conditions:** Store in closed original packaging at 5 to 25°C in a dry place and protected from light.

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#### Complementary data

*This reference is neither an Active Pharmaceutical Ingredient nor an excipient for pharmaceutical use  
Responsibility of final labelling lies with the company placing the final product on the market.*

- *Complies with French decrees (2006-352 and 24th June 2014)*
- *According to Regulation 1999/3/EC, and its modifications, has not been ionized.*
- *According to the Regulations 2001/18/EC, 1829/2003 and 1830/2003, and its modifications, the above mentioned item does not contain deliberately added GMO. (fortuitous or technically inevitable traces could be detected at less than 0,9%)*
- *The product does not contain TSE/BSE substances*