

Product Technical Dossier

Product	Hydroxy Ecdysterone 90% UV	
CCL Product Code	P07041	

Specification Details

Means of Identification (TLC) Positive	
Assay/Actives (UV)	Hydroxy Ecdysterone Min 90%
Appearance Powder	
Colour Yellow to Brown (**)	
Aroma Characteristic	
Flavour Characteristic	

^(**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

Sieve Analysis % passed	Min 95% Through 80Mesh
Loss on Drying	Max 5%
Ash	Max 5%
Bulk Density	0.30~0.60g/ml
Tapped Density	0.40~0.85g/ml

Microbiological Limits

Total Viable Count	Max 10,000cfu/g	
Yeasts & Moulds	Max 1,000cfu/g	
E. Coli	Negative/10g	
Salmonella Negative/25g		
Coliforms Negative/10g		
Staphylococcus aureus	cus aureus Negative/10g	

Heavy Metal Limits

Total Heavy metals	Max 20ppm
Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 3ppm

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Cyanotis arachnoidea	
Part Used	Whole herb	
The material is Food Grade	Yes	
Extract ratio	100:1	
Solvents used	Ethanol and water	
Cultivated / Wild	Wild	
Harvest Method	Manual	
Harvest Period	September to December	
Country of Origin	China	
Country of Manufacture	China	
Solubility in Alcohol	Partially soluble in ethanol	
Solubility in Water	Partially soluble in water	
Shelf Life from Date of Manufacture	Min 2 years	
Pharmacopeia Standard Used	СР	
Suitable for Vegetarians?	Yes	
Suitable for Vegans?	Yes	
	This Material is to be stored in a tightly sealed	
Storage Conditions	bag/container and to be kept in a cool place away from	
	moisture and direct sunlight	

Composition Origin, Function and Percentages

Ingredients	Function	% Composition	Source
Cyanotis arachnoidea extract	Active ingredient	100%	Cyanotis arachnoidea

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITHGluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	No	No	N/A
Soya and Soya Derivatives	No	Yes	No
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	N/A

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	No	No	N/A
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	No	Yes	No
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
Other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
Grapefruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	Yes	Yes	Used in extraction
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	Yes	No
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (whichmay include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

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Statements

Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.	Yes
This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.	Yes
Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.	Yes
Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.	Yes
Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.	Yes
Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.	Yes
Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.	Yes
Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	Yes
Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".	Yes
Packaging Status We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	Yes
Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	Yes

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Flow Chart

Preparation of raw material
(Select & Abandon impurities)

Extract
(Solvent used: water and ethanol)

Filtrating and separate

Concentration

Spray drying

Milling and sieving
(screen mesh: 80 mesh)

Blending

Packaging
(Inner bag: Food grade PE bag, Out package: Paper drum, 25KG/Drum)

Inspect

Finished product

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Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	The following has been amended to comply with the USA & EU Food regulations: Format updated Seasonal variation statement added Sieve Analysis has changed from 100% Pass 80 Mesh to 90% Pass 80 Mesh Ash has changed from Max 3% to Max 5% Sulphate removed Insolubles in Ethanol removed Ethanol Resides removed Staphylococcus removed Total Viable Count has changed from Max 1,000cfu/g to Max 10,000cfu/g Yeasts & Moulds has changed from Max 100cfu/g to Max 1,000cfu/g Salmonella has changed from Absent to Absent/25g E. coli has changed from Negative to Absent/10g Chlorate removed Mercury (Hg) has changed from Max 0.5ppm to Max 0.1ppm Lead (Pb) has changed from Max 2ppm to Max 3ppm Pesticide Residues removed Cadmium and Arsenic updated to Max 1ppm from Max 2ppm	Yes

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3	The Arsenic has been updated from 1ppm to 2ppm, due to a new supplier. The Sieve analysis was updated to 95% through 80 mesh, this was due to a clerical error. The Salmonella was changed from negative in 25g to negative in 10g, and the E. coli was changed to negative in 1g. The format of the document and the flow chart was also updated.	Yes
4	Changed Arsenic (As) specification from Max 2ppm to Max 3ppm to match specification of supplier.	Yes
5	General reformat Supplementary technical information added. Updated production flow chart and allergens and additives tables (Soya, Yeast, and maize confirmed to be on site at manufacture but with no risk of cross-contamination). Changed the following specifications: • Pharmacopeia standard used from 'USA & EU Food Regulations' to 'CP' • Heavy metals from 'max 10ppm' to 'max 20 ppm'	Yes
6	Updated Loss on drying and Ash from 'Min 5%' to 'Max 5%' due to clerical error.	Yes

Document Approval

Originator		Approver	
21/12/2021 09.41	C. Weston QC Administrator	21/12/2021 09.48	Cecilia Anzani Senior Quality Specialist

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