

TECHNICAL DATA SHEET

| | |
|-------------------------|-------------------------------------|
| Product code | 030058 |
| Product | Garlic extract |
| Specification | Garlic oil 100% |
| Part used | Garlic clove |
| <i>Botanical source</i> | <i>Allium sativum</i> |
| Extraction methods | Water distillation |
| Application | Food ingredients, health supplement |

| Items | Specification | Methods |
|--------------------------------|---------------------------------|-----------------------|
| Physical & chemical | | |
| Appearance | Clear yellow liquid | Organoleptic |
| Odor | Characteristic | Organoleptic |
| Analytical quality | | |
| Identification | Identical to <i>R.S.</i> sample | HPTLC |
| Garlic oil | ≥100.0% | GC |
| Allimin | ≥25%-45% | GC |
| Contaminants | | |
| Lead (Pb) | ≤3.0mg/kg | Eur.Ph.<2.2.58>ICP-MS |
| Arsenic (As) | ≤2.0mg/kg | Eur.Ph.<2.2.58>ICP-MS |
| Cadmium (Cd) | ≤1.0mg/kg | Eur.Ph.<2.2.58>ICP-MS |
| Mercury (Hg) | ≤0.1mg/kg | Eur.Ph.<2.2.58>ICP-MS |
| Solvents residue | Meet Eur.Ph.7.0<5.4> | Eur.Ph.<2.4.24> |
| Pesticides residue | Meet Eur.Ph. Requirements | Eur.Ph.<2.4.13> |
| Sum of 4PAHs | ≤50ppb | GC-MS |
| Microbiological | | |
| Total plate count | ≤1000cfu/g | Eur.Ph.<2.6.12> |
| Yeast & mold | ≤100cfu/g | Eur.Ph.<2.6.12> |
| E. Coli. | Negative | Eur.Ph.<2.6.13> |
| Salmonella | Negative | Eur.Ph.<2.6.13> |
| General Status | | |
| Non-Irradiation | ≤700 | EN13751:2002<PSL> |

Net weight: 25kgs/Drum

Gross weight: 27.5Kgs±0.5kg/Drum

24 months under in a well-closed container and away from moisture, light, oxygen.