

COENZYME Q10

Specification code CQ10/1/A/E

Date 26/05/2025

Product description	
Description	High-purity Coenzyme Q10 (97–103%) in orange crystalline powder form, compliant with Ph. Eur. 8.0, suitable for pharmaceutical and nutraceutical use.
Ingredients	Coenzyme Q10 (Ubidecarenone)
Colour	Yellow to orange

Crystalline powder

Physical chemical analysis	
Water content	≤0,2 %
Melting point	About 48°C
Any impurity	≤0.5%

Others specs

Appearance

Storage Store at place with temperature≤25°C avoid from strong light and heat. Best before 2 years when properly stored. Packing 25 kg bag

Microbiological analysis

Total count	≤1000 cfu/g
Mould and yeasts	<100 cfu/g
E. coli	negative/10g
Salmonella	Absent cfu/25g

Our certificates







Product description Skimmed Milk Powder id Description produced from pasteurized skimmed cow's milk, by spray drying. Pasteurized skimmed milk Ingredients Colour White-cream, uniform Taste and smell Typical for pasteurizes milk, without foreign tastes and flavours Loose, homogenous powder, Appearance small lumps easily scattering after pushing are acceptable

Nutritional analysis (approximately per 100g)

Energy	1508 / 360 kJ / kcal
Fat -of which saturated	0,8 g 0,6 g
Carbohydrates -of which sugars	55,0 g 55,0 g
Protein	34,0 g
Salt	1,2 g

Others specs

Allergens	Milk and products thereof (including lactose).
GMO	The product does not contain and has not been produced from genetically modified organisms
lonizing radiation	Product and or its components are not treated with ionizing radiation.
Storage	Dry and clean warehouse, temperature max 25°C, relative humidity max 75%.

Physical chemical analysis

max 4,0 %
max 1,25 %
min 34,0 %
52 ,0 - 55,0 %
8,5 %
max 7,0
А, В
Absent
1,0 ml

Microbiological analysis

Total count	<10.000 cfu/g
Coli bacteria	<10 cfu/g
Enterobacteriaceae	n=5, c=0, m, M=10 cfu/g
Coagulase positive staphylococci	g n=5, c=2, m=10, M=100 cfu/g
Mould and yeasts	<100 cfu/g
E. coli	<10 cfu/g

Listeria monocytogenes	Absent cfu/25g
Salmonella	Absent cfu/25g

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