

RED CLOVER EXTRACT 40%

Specification code

RCE/2/OP/E

Date

29/07/2025

Product description			Physical chemical analysis	
Botanical name	Trifolium pratense L		Loss on drying	Not more than 5.0%w/w
Standardization	Isoflavones		Untapped bulk density	Between 0.30 to 0.60g/ml
Extraction solvent	Ethanol & Water		Tapped bulk density	Between 0.40 to 0.80g/ml
Plant part used	Aerial parts		Particle size	NLT 95.0% passing through 80 mesh
Production Method	Extraction		Residual pesticides	Meet EC <396/2005>
Appearance	Brown to greenish brown color powder		Pyrrolizidine alkaloids	Not more than 400ppb
Odour & Taste		teristic odor and taste	Ochratoxin A	Not more than 10.0ppb
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Microbiological analysis			Content of isoflavones	Not less than 40.0% w/w
Total plate count Not more than 1000c		Not more than 1000cfu/g	Lead	Not more than 3.0 ppm
Total yeast and mold count		Not more than 100cfu/g	Arsenic	Not more than 1.0 ppm
Escherichia coli		Absent / g	Cadmium	Not more than 1.0 ppm
Salmonella spp.		Absent /25g	Mercury	Not more than 0.1 ppm
Staphylococcus aureus		Absent / g	Total Aflatoxin (B1, B2, G1, G2)	Not more than 4 ppb
Others specs			Aflatoxin B1	Not more than 2 ppb
Sanitizing treatment	Non –irradiated and not treated with ETO (NMT 0.01ppm)		Poly Aromatic Hydrocarbons (PAHs)	Not more than 50 ppb
GMO Status	GMO-free		Benzo(a) pyrene	Not more than 10 ppb
Storage	Store in a cool and dry place away from sunlight and heat. The preferred storage is 250°C ±20°C.		Ethanol	Not more than 4000ppm
			Other solvents	Nil
Packaging	±20°C. 25 kg drum		Our certificates	







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Formulated

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