



Product Dossier

Valid from:

30 March 2021

Version: 2.3

General Information

Product code	10000		
Product name	Royal Jelly		
Raw material	<i>Royal Jelly</i>		
Shelf life	2 years with proper storage		
Storage conditions	Store in a dry place and away from direct sunlight or high heat, store only in tightly closed storage vessel. Recommended storage temperature: - 18 °C for long-term storage. Without freezing, shelf life cannot be guaranteed.		
Excipients / Carrier	-	CAS number	8031-67-2
Processing ratio	-	EINECS number	-
Particle Size	-	Package	10 kg net (10 x 1 kg)
Recommended use of the product:	<input checked="" type="checkbox"/>	Food/dietary supplements	
	<input type="checkbox"/>	Feed/animal nutrition	
	<input checked="" type="checkbox"/>	Cosmetic-technical	
	<input type="checkbox"/>	Other:	

Product Specific Properties

Parameter	Specification	
Appearance	cream to yellow, pasty or jelly-like mass	
Odour	sour, hot, characteristic of royal jelly	
Taste	sour, hot, astringent, characteristic of royal jelly	
Water and volatile substances	62.0 – 68.5 %	
Ash	0.8 – 3.0 %	
pH-value	3.4 – 4.5	
Protein (Nx6,25)	11.0 – 18.0 %	
Lipids	2.0 – 8.0 %	
Glucose	2.0 – 9.0 %	
Fructose	2.0 – 9.0 %	
Sucrose	max. 3.0 %	
10-Hydroxy-2-decenoic acid	min. 1.4 %	
Microbiology <i>(based on Ph.Eur 10.4/5.01.04.01)</i>	TAMC	max. 10,000 CFU/g
	TYMC	max. 100 CFU/g
	Bile-tolerant gram-negative bacteria	max. 100 CFU/g
	Salmonella	negative/10g
	E. coli	negative/g
	Staphylococcus aureus	negative/g
Heavy metals <i>(according to 1881/2006/EC)</i>	Lead	max. 3.0 ppm
	Cadmium	max. 1.0 ppm
	Mercury	max. 0.1 ppm