



## Product Dossier

Valid from:

30 March 2021

Version: 2.3

### General Information

Product code	10040		
Product name	Lyophilized Royal Jelly		
Raw material	<i>Royal Jelly</i>		
Shelf life	3 years with proper storage		
Storage conditions	Store in a dry place and away from direct sunlight or high heat. Keep in air tight containers at ambient temperature. Avoid contact with moisture. Recommended storage temperature: 15 - 25°C		
Excipients / Carrier	-	CAS number	8031-67-2
Processing ratio	3:1	EINECS number	-
Particle Size	100 % 120 mesh	Package	1 kg Bag / 20 kg Carton net.
Recommended use of the product:	<input checked="" type="checkbox"/>	Food/dietary supplements	
	<input type="checkbox"/>	Feed/animal nutrition	
	<input type="checkbox"/>	Cosmetic-technical	
	<input type="checkbox"/>	Other:	

### Product Specific Properties

Parameter	Specification	
Appearance	Yellowish-white, fine powder	
Odour	sour, hot, characteristic of royal jelly	
Taste	sour, hot, astringent, characteristic of royal jelly	
Water and volatile substances	2.0 – 7.5 %	
Ash	1.8 – 5.5 %	
pH-value	3.8 – 4.9	
Protein (N x 6.25)	33.0 – 54.0 %	
Lipids	6.0 – 24.0 %	
Glucose	6.0 – 27.0 %	
Fructose	6.0 – 27.0 %	
Sucrose	max. 9.0 %	
10-Hydroxy-2-decenoic acid	min. 4.0 %	
Microbiology <i>(based on Ph.Eur 9.0/5.01.04.01)</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