



Product Dossier

Valid from:

30 March 2021

Version: 2.3

General Information

Product code	20000		
Product name	Organic Royal Jelly		
Raw material	<i>Royal Jelly</i>		
Shelf life	2 years with proper storage		
Storage conditions	<p>Store in a dry place and away from direct sunlight or high heat, store only in tightly closed storage vessel.</p> <p>Recommended storage temperature: - 18 °C for long-term storage.</p> <p>Without freezing, shelf life cannot be guaranteed.</p>		
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:	



DE-ÖKO-005
Non-EU Agriculture

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 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