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Daimlerstraße 14 - 16 | 21357 Bardowick

Version: 11.00.0001 Date: 05.03.2024

## **SPECIFICATION**

Product name Vitamin D3 100.000 I.U./g SD CWS/S

Food Grade (USP/EP)

Product code SP03-03

Production unit Xinchang NHU Vitamins

**Description** The product consists of Vitamin D3 (Ph. Eur./USP),

maltodextrin, modified starch, sucrose, vegetable oil, sodium ascorbate and dl-a-tocopherol as antioxidants,

silicon dioxide as anti-caking agent

Synonym Cholecalciferol, Colecalciferol

Formula  $C_{27}H_{44}O$  Molecular weight 384,7 g/mol CAS No 67-97-0

**Properties** 

Shelf life 24 months after production date, in unopened original

packaging

Aspect white or off-white free flowing powder

Assay Min. 100.000 I.U./g

EP: 90 - 115 % of active substance

USP: 90 - 110 % in basis

Identification

EP: A. Record the UV spectrum of the principal peak in the

chromatogram obtained with the test solution (a) in the assay, with a diode array detector in the range of 210 –

400 nm.

B. Examine the chromatograms obtained in the assay

USP: A. Infrared spectroscopy

B. Ultraviolet-visible spectroscopy

C. The retention time of the major peak of the sample solution corresponds to that of the standard solution, as

obtained in the assay.

Loss on drying Max. 6,0 %

Solubility Dispersible in cool water, forming a milky emulsion



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Sieve analysis 100 % through sieve no. 40 (US)

≥ 90 % through sieve no. 60 (US) ≥ 45 % through sieve no. 100 (US)

Heavy metals Max. 10 mg/Kg
Arsenic (As) Max. 1 mg/Kg
Lead (Pb) Max. 0,5 mg/Kg

Traces of BHT max. 0,1 %

Microbiological specs

Total plate count  $\leq 1000 \text{ CFU/g}$ Mould and Yeast  $\leq 100 \text{ CFU/g}$ Enterobacteriaceae < 10 CFU/g

Salmonella negative (in 25 g)
Coagulase pos. Staph. aureus negative (in 10 g)
E. Coli negative (in 10 g)

Handling

Stability Material is sensitive to moisture, oxygen, heat and light

Once opened, use contents quickly

Storage Store in a cool and dry place

Recommended storage temperature: below 25°C

Usage for food industry

Classified as hazardous substance as per EU regulation.

**NHU EUROPE GmbH**