



Arachidonic Acid (ARA) Powder ARA PG10

Product Data Sheet

Description

Arachidonic Acid (ARA) Powder

Contains:

Arachidonic acid oil, from the fungal specie *Mortierella alpina* (**ARA O40**)

Skimmed sheep milk powder. Maltose. Food additive (Sodium citrate, Sodium ascorbate , Phosphatide, Tricalcium phosphate, Mono-and distearates of fatty acids, Ascorbyl palmitate, Vitamin E).

CAS No.: 506-32-1
RTECS: CE 6675000

Country of Origin

Arachidonic Acid Powder is produced in Xianning Hubei, China.

Legislation

This product is in line with Ministry of Health Note 2010 No.3–Novel Food , GB26687-2011, GB14880-2012 and Q/HXH 0004S-2018 Enterprise standard.

Customs Tariff Number

The HS code for Arachidonic Acid Powder is 2916190090.

Food Grade, Compound Food Additive



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欣和生物
XINHE BIOTECH

Specifications

<u>Physical - Chemical Values</u>	<u>Specifications</u>	<u>unit</u>	<u>Test Method</u>
Appearance	Uniform light yellow micro powder.	/	IQC 001CH
Odor and Taste	Characteristic taste, neutral aroma	/	IQC 001CH
Physical properties	Uniform particles size, free flowing powder, no impurities or agglomeration.	/	IQC 001CH
Solubility	Dissolution in 25-45°C water or milk to form a stable emulsion. No sedimentation	/	IQC 001CH
ARA Content	≥10.0	g/100g	IQC 035CH
Protein	≥10.0	g/100g	GB5009.5-2016 1st method
Peroxide Value	≤2.5	mmol/kg	IQC 005CH
Surface oil	≤1.0	w/w%	IQC 004CH
Moisture	≤5.0	w/w%	GB 5009.3-2016 second method
Ash	≤5.0	w/w%	GB5009.4-2016
Lead	≤0.1	mg/kg	GB5009.12-2010 1st method
Total Arsenic	≤0.1	mg/kg	GB/T 5009.11-2014 1st method
Mercury	≤0.05	mg/kg	GB 5009.17-2014 1st method
Cadmium	≤0.1	mg/kg	GB 5009.15-2014 1st method
Nitrate	≤50	mg/kg	GB5009.33-2016
Nitrite	≤2.0	mg/kg	GB5009.33-2016
Trans fatty acids	≤1.0	g/100g	GB 5009.257-2016
Aflatoxin M ₁	≤0.5	μ g/kg	GB 5009.24-2016
Melamine	ABS	mg/kg	GB/T22388-2008
Diethyl hexyl phthalate	≤1.5	mg/kg	GB/T 21911-2008
Dinonyl phthalate	≤9.0	mg/kg	GB/T 21911-2008
Dibutyl phthalate	≤0.3	mg/kg	GB/T 21911-2008



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Microbiological values

Total plate count	≤1000	CFU/g	GB 4789.2-2016
Moulds and yeast	≤25	CFU/g	GB 4789.15-2016
Coliform	<0.3	MPN/g	GB4789.3-2016 1st method
E. Sakazakii	Absent	in100g	GB 4789.40-2010
Salmonella	Absent	in 25g	GB 4789.4-2016
Shigella	Absent	in 25g	GB/T 4789.5-2012
Staphylococcus Aureus	Absent	in 25g	GB 4789.10-2016
Haemolytic Streptococcus	Absent	in 25g	GB 4789.11-2014

Note: IQC001CH, IQC004CH, IQC005CH, IQC006CH for Xinhe Biotechnology Co., Ltd internal test methods.

Additional Data *

	Range	unit	Methods
Molecular weight distribution			
<i>Number average molecular weight, Mn</i>	304.52	Dalton	2005 international Standard Atomic Weights
<i>Density per unit of volume (20°C)</i>	0.4-0.6	kg/l	Gravimetry
<i>Particle size</i>	100% through 20 mesh ,95% through 40mesh	%	Standard sieve
<i>Residual oxygen</i>	<1.0	%	<i>Residual oxygen machine</i>

Nutritional Data *

	Range	Unit	Methods
Protein	13~16	g/100g	GB 5009.5-2016 Kjeldahl method
Total Fat	23~27	g/100g	GB 5009.6-2016 Hydrolysis-Soxhlet Extraction Method
Saturated fatty acids	4~7	g/100g	EN ISO 15304, GC-FID
Trans fatty acids	≤0.2	g/100g	GB 5009.257-2016
Mono-unsaturated fatty acids total	2~3	g/100g	EN ISO 15304, GC-FID
Poly-unsaturated fatty acid total	13~18	g/100g	EN ISO 15304, GC-FID
Cholesterol	<6	mg/100g	AOAC 994.10 mod., GC/MS
Total carbohydrates	40~55	g/100g	Calculated (Chinese Food Nutrition Label Regulation)
Carbohydrates (available)	40~55	g/100g	Calculated (Chinese Food Nutrition Label Regulation)
Dietary fibre	1~2	g/100g	GB 5009.88-2014 Gravimetric
Total sugars	40~50	g/100g	AOAC 995.13, modified, HPAE-PAD
Minerals/Vitamins			
Sodium	400~600	mg/100g	ISO 17294-2 2005 mod., ICP-MS
Calcium	170~200	mg/100g	ISO 17294-2 2005 mod., ICP-MS
Iron	0.2~0.3	mg/100g	ISO 17294-2 2005 mod., ICP-MS
Vit A	Not Detected	ug/100g	EN 12823-1 2000(mod.), rp-HPLC-DAD
Vit C	500~1000	mg/100g	HPLC, rp-HPLC-FLD
Energy			
Energy / United States, China, Japan, Australia	4~6	kcal/g	Calculation (Mainland Regulation)
Energy from fat	1.8~2.5	Kcal/g	Calculation (Mainland Regulation)

*: typical values are given for information and should not be considered as contractual.



Allergens Data (*)

(*)In accordance with EU Directive 2007/68/CE Annex IIIA list

	Whether exists in the product (Y / N)
•Gluten and products thereof	N
•Crustaceans and products thereof	N
•Eggs and products thereof	N
•Fishes and products thereof	N
•Peanuts and products thereof	N
•Soybean and products thereof	N
•Lactose and products thereof	N
•Nuts and products thereof	N
•Celery and products thereof	N
•Mustard and products thereof	N
•Sesame seeds and products thereof	N
• Sulphur dioxide at concentration>10mg/kg (expressed as SO ₂)	N
•Lupine and products thereof	N
•Mollusks and products thereof	N
•Milk and products thereof	N

Special Diet Suitability

Suitable for infants and young children?	Yes	Polyunsaturated fatty acids help to promote infants and young children's growth and development of the brain and retina.
Is suitable for strict vegetarians?	Yes	
Is suitable for vegetarians?	No	
HALAL certified?	Yes	



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Labelling and Identification

On each bag is labelled:

- The identification of the supplier,
- The product code and the batch number,
- The net weight.

Each product is identified by the product code and the batch number.

The batch number is an alpha numerical code composed by 8 digits, incremented in a chronological order.

Storage

The expiry date is the manufacturing date + 24 months.

The manufacturing date is written on the product label.

It is recommended to store this product in a dry area (0~10°C) and distant from odorous material.

This product is packaged under nitrogen.

It is recommended to use entire content once opened.

Standard Packaging

1 KG or 5 KG foil bag inner layer conformed to International Food Regulation



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HACCP

ARA Powder

Flow Chart



Certification

ISO 9001:2015 certification obtained in January 2018 (certification number CN18/20149).
ISO 22000:2005 certification obtained in January 2018 (certification number CN18/20155).
FSSC22000 (Version 4.1) certification obtained in January 2018 (certification number CN18/20154).
HALAL(HPC009) certification obtained in March 2019 (certification number HP 2835-Ch).



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