



Product Specifications

BerrySelect™ Powder

(*Aronia melanocarpa*, *Sambucus nigra*, *Vaccinium myrtillus*)

Product Code: 70380019

Product Description: Pure aroniaberry (*Aronia melanocarpa*), elderberry (*Sambucus nigra*), and bilberry (*Vaccinium myrtillus*) extract; processed without organic solvent via physical membrane separation and spray-dried with maltodextrin as an excipient; standardized to a minimum anthocyanin content of 12%; blend formulated to provide broad-spectrum antioxidant support

Product Properties

Color	Intensely dark red-brown
Appearance	Powder, uniform particles, hygroscopic
Taste	Characteristic of fruit; astringent
Odor	Characteristic of fruit
Mesh size	> 98% through 60 mesh (< 250 µm)
Excipient	Maltodextrin (not genetically engineered, corn-based)
Solubility	Soluble in water and water/alcohol mixtures
Extract ratio	61:1
Identity	HPLC anthocyanin profile unique to aroniaberry, elderberry, and bilberry
Plant part used	Berries (fruit)

Analytical Values

Spec.

Anthocyanins (Expr. as cyanidin-3-glucoside; pH-Diff.)	12.00 – 14.60	g/100 g
Anthocyanins (Expr. as cyanidin-3-glucoside; HPLC)	11.00 – 13.80	g/100 g
Polyphenols (Expr. as catechin; Folin-Ciocalteu)	24.00 – 38.00	g/100 g
Color (E 100%; 510 nm; pH 1.0)	8,500 – 9,500	
Moisture (Loss on drying; 105° C; 30 sec.)	2.0 – 8.0	%
Total acidity (Expr. as citric acid; anhydr.; pH 8.1)	7.00 – 14.00	g/100 g

Heavy Metals and Pesticides

Spec.

Lead (ICP-MS)	< 3	ppm
Arsenic (ICP-MS)	< 0.5	ppm
Cadmium (ICP-MS)	< 1	ppm
Mercury (ICP-MS)	< 0.1	ppm
Pesticides	The processed fruit conforms to the pesticide standards defined in EC Regulations n. 396/2005 and the following amendments.	

Microbiological Values

Spec.

Yeast (Sabouraud Agar, 28°C, 5 d)	< 20	CFU/g
Molds (Sabouraud Agar, 28°C, 5 d)	< 20	CFU/g
Total plate count (ISO 4833)	< 10,000	CFU/g
<i>E. coli</i> (COLI ID Agar, 37°C, 24 h)	0	CFU/g
<i>Salmonella</i> (ISO 6579)	Absent	/25 g

Country of Origin: Italy (manufacturing), Europe (raw material)

Packaging: Packed in an aluminum bag in a corrugated box or plastic pail, 4 kg net

Storage: The product must be stored in a dark, cool, and dry area. Keep the package well-sealed since the product is hygroscopic. Color may change at the end of shelf life.

Best Used By: 36 months after production date under proper storage conditions

Quality Control

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.