



Product Specifications
ElderCraft® 3.2% Liquid
 Standardized Elderberry Liquid, 3.2%
 (*Sambucus nigra*)

Product Code: B0120199

Product Description: Pure European black elderberry (*Sambucus nigra*) liquid; concentrated without organic solvents via physical membrane separation; standardized to a minimum anthocyanin content of 3.2%

Product Properties

Color	Intensely dark red
Appearance	Uniform liquid
Taste	Characteristic of elderberry; astringent
Odor	Characteristic of elderberry
Extract ratio	16:1
Identity	HPLC anthocyanin profile unique to elderberry
Plant part used	Berries (fruit)

Analytical Values

		Spec.
Anthocyanins (<i>Expr. as cyanidin-3-glucoside; pH-Diff.</i>)	3.20 – 4.20	g/100 g
Anthocyanins (<i>Expr. as cyanidin-3-glucoside; HPLC</i>)	3.20 – 3.80	g/100 g
Polyphenols (<i>Expr. as catechin; Folin-Ciocalteu</i>)	4.20 – 8.10	g/100 g
Polyphenols (<i>Expr. as gallic acid equivalent; Folin-Ciocalteu</i>)	3.80 – 7.80	g/100 g
Soluble solids (<i>Refractometer; 20° C</i>)	30.0 – 36.0	°Brix
Total acidity (<i>Expr. as citric acid; anhydr.; pH 8.1</i>)	3.00 – 5.00	g/100 g
pH	2.90 – 3.50	

Heavy Metals and Pesticides

		Spec.
Lead (<i>ICP-MS</i>)	< 0.6	ppm
Arsenic (<i>ICP-MS</i>)	< 0.3	ppm
Cadmium (<i>ICP-MS</i>)	< 0.1	ppm
Mercury (<i>ICP-MS</i>)	< 0.05	ppm
Pesticides	The processed fruit conforms to the pesticide standards defined in the FDA and EPA regulations.	

Microbiological Values

		Spec.
Yeast (<i>Sabouraud Agar, 28°C, 5 d</i>)	0	CFU/g
Molds (<i>Sabouraud Agar, 28°C, 5 d</i>)	0	CFU/g
Total plate count (<i>ISO 4833</i>)	< 100	CFU/g
<i>E. coli</i> (<i>COLI ID Agar, 37°C, 24 h</i>)	0	CFU/g
<i>Salmonella</i> (<i>ISO 6579</i>)	Absent	/25 g

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

Packaging: Aseptically packed in 20 kg pails

Storage: Store below 4° C. If package is opened, use immediately or store at -18 to -25° C. After thawing, the product must be mixed well to ensure homogeneity.

Best Used By: 8 months after production date if unopened and kept 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.