



# Product Specifications

## CherryCraft® 1% (*Prunus cerasus*)



**Product Code:** B0330087

**Product Description:** Pure European tart cherry (*Prunus cerasus*) extract; processed without organic solvent via physical membrane separation and spray-dried with acacia gum as an excipient; standardized to a minimum polyphenol content of 1%

### Product Properties

Color	Dark red
Appearance	Powder, uniform particles, hygroscopic
Taste	Characteristic of tart cherry
Odor	Characteristic of tart cherry
Mesh size	> 98% through 60 mesh (< 250 µm)
Excipient	Acacia gum
Solubility	Soluble in water and water/alcohol mixtures
Fruit equivalence	8:1
Identity	HPLC anthocyanin profile unique to tart cherry
Plant part used	Berries (fruit)

### Analytical Values

		Spec.
Anthocyanins ( <i>Expr. as cyanidin-3-glucoside; pH-Diff.</i> )	0.20 – 0.37	g/100 g
Polyphenols ( <i>Expr. as catechin; Folin-Ciocalteu</i> )	1.00 – 3.00	g/100 g
Moisture ( <i>Loss on drying; 105° C; 30 sec.</i> )	2.0 – 8.0	%
Total acidity ( <i>Expr. as citric acid; anhydr.; pH 8.1</i> )	2.40 – 5.00	g/100 g

### Heavy Metals and Pesticides

		Spec.
Lead ( <i>ICP-MS</i> )	< 3	ppm
Arsenic ( <i>ICP-MS</i> )	< 0.5	ppm
Cadmium ( <i>ICP-MS</i> )	< 1	ppm
Mercury ( <i>ICP-MS</i> )	< 0.1	ppm
Pesticides	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> )	< 20	CFU/g
Molds ( <i>Sabouraud Agar, 28°C, 5 d</i> )	< 20	CFU/g
Total plate count ( <i>ISO 4833</i> )	< 3,000	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), Poland (raw material)

**Packaging:** Packed in an aluminum bag in a pail or corrugated box, 5 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.