



Product Specifications

ElderCraft® 4% Organic – High Fiber
Standardized Elderberry Powder 4% Organic
(*Sambucus nigra*)



Product Code: B0120303

Product Description: Pure organic European black elderberry (*Sambucus nigra*) extract; processed without organic solvent via physical membrane separation; standardized to a minimum anthocyanin content of 4%; free from maltodextrin and contains no fillers or carriers not derived from elderberries.

Product Properties

Color	Intensive dark red
Appearance	Powder, uniform particles; hygroscopic
Taste	Characteristic of elderberry; astringent
Odor	Characteristic of elderberry
Mesh Size	≥ 98.0% through 60 mesh (< 250 µm)
Solubility	Partly soluble in water and water/alcohol mixtures
Extract ratio	18:1
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>)	4.00 – 5.40	g/100g
Polyphenols (<i>Expr. as catechin; Folin-Ciocalteu</i>)	5.40 – 10.60	g/100g
Moisture (<i>Loss on drying; 105° C; 30 sec.</i>)	0.0 – 8.0	%
Total acidity (<i>Expr. as citric acid; anhydr.; pH 8.1</i>)	3.00 – 6.20	g/100g

Heavy Metals and Pesticides

Spec.

Lead (<i>ICP-MS</i>)	< 1.0	ppm
Arsenic (<i>ICP-MS</i>)	< 0.5	ppm
Cadmium (<i>ICP-MS</i>)	< 0.5	ppm
Mercury (<i>ICP-MS</i>)	< 0.1	ppm
Pesticides	The processed fruit is derived from organic production methods as defined in the Regulation (EU) No 2021/1165.	

Microbiological Values

Spec.

Yeast (<i>Sabouraud Agar, 28°C, 5 d</i>)	< 10	CFU/g
Mold (<i>Sabouraud Agar, 28°C, 5 d</i>)	< 10	CFU/g
Total plate count (<i>ISO 4833</i>)	< 10,000	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), Austria (raw materials)

Packaging: Packed in an aluminum bag in a corrugated box or plastic pail, 8 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 Assurance

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.

Customer Approval

I acknowledge and agree to the above specifications. Any parameters outside of these would not fall within the scope of the product specifications. Please return this specification sheet signed for approval otherwise we consider it accepted.

Name (print):

Signature:

Title:

Date:

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.