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PRODUCT NAME	Red yeast rice
LATIN NAME	Oryza sativa, seed fermented with Monascus purpureus
OTHER NAME	Hong Qu
COUNTRY/REGION ORIGIN OF PLANT	China
DATE OF ISSUE	Mar, 2021
PACKING	25kgs/drum
CARIER	None
EXTRACTION SOLVENT	Fermented
METHOD OF EXTRACTION	N/A
EXTRACT RATIO	N/A
PRESERVANT/ANTIOXIDANT PRESENCE	None

PHYSICAL TEST

Item of inspection	Specification	Test Method
Appearance	Powder with red color	Organoleptic
Odor	Characteristics	Organoleptic
Taste	Characteristics	Organoleptic
Identification	positive	HPTLC
Mesh Size	Mesh 80 95-100%	USP<786>
Bulk density	40,0 – 55,0 g/100ml	Eur<2.9.34>
Ash	6,0% max	Eur<2.4.16>
Moisture	10% max	5g/105C/hrs

CHEMICAL TEST

Item of inspection	Specification	Test Method
Assay (Monokolin K)	30.0 mg/g min	HPLC
Citrinin	50,0 ppb max	HPLC
Pb	1,5 ppb max	Eur<2.2.58>
As	1,0 ppb max	Eur<2.2.58>
Hg	0,05 ppb max	Eur<2.2.58>
Cd	0,5 ppb max	Eur<2.2.58>
PAHs	50,0 ppb max	GC-MS
PESTICIDES	Eu. Reg 396/2005 and following amendements	Gas Chromatography
AFLATOXIN B1, B2, G1, G2	2,0 ug/Kg max	GB5009.22

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MICROBIOLOGY

Item of inspection	Specification	Test Method
Aerobic bacteria	5000 cfu/g max	GB4789.2
Yeast/Moulds	100 cfu/g max	GB4789.15
Salmonella	Negative	GB4789.4
Escherichia Coli	Negative	GB4789.3
Staphylococcus Aureus	Negative	GB4789.10

OTHER INFORMATIONS

GMO POSITION (in compliance with Dir CE 1829/2003 and 1830/2003)	Does not contain genetically modified organisms, does not derive from genetically modified organism and has not been object of any technologies of genetic modification.
GLUTEN	Free of gluten
BSE FREE STATEMENT in compliance with Decision EEC 99/724/EC and 97/534/EC	BSE/TSE free
STATEMENT OF NO IRRADIATION (compliance with Dir EEC CE/2/1999 and CE/3/1999 absorbed by Italian DLgv 94 dated 30.01.01)	Non-irradiation
ALLERGEN DECLARATION (Reg. 1169/2011)	Allergens free
RESIDUAL SOLVENT (CPMP/ICH/283/95)	NONE
DESCRIPTION OF PROCESS: PREPARATION AND TRANSFORMATION (Please add FLOW CHART if available)	Fermented
SHELF LIFE	At least 2 years
STORAGE	In cool & dry place, don't freez, keep away from strong light and heat.

The information presented herein is believed to be accurate and reliable, but is presented without guarantee or responsibility on the part of Alesco srl.

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