


PIN DE MONTAGNES BIO

(*Pinus montana* Mill. syn *Pinus mugo* Turra (Syn : *Pinus pumilio* Haenke))

Date: 21/06/2021 FR v02

Produit

Code Produit	MGL20028
Nom botanique	<i>Pinus montana</i> Mill. syn <i>Pinus mugo</i> Turra (Syn : <i>Pinus pumilio</i> Haenke)
Pays de fabrication	France
Production	Broyage de la plante puis extraction solide/liquide
Durée de vie	5 ans
Stockage	Emballage d'origine fermé, à l'abri de l'air, de la lumière et de la chaleur, à température ambiante dans un endroit sec.
Conditionnement	1 L minimum, 5 L, 25L, 200L
Usage	Ingrédient pour complément alimentaire Uniquement pour usage industriel
Certifications	BIOLOGIQUE CEE certifiée par FR-BIO-01 Matière première issue de l'Agriculture Biologique 

Données analytiques

Monographie de référence	Interne
Mode de préparation	Méthode 2-1-3 Ph. Eur. N°2371
Paramètres organoleptiques	
Couleur	Jaune pâle à brun foncé
Odeur	Résineux/Doux
Saveur	Sucrée puis amère
Paramètres physicochimiques	
Densité relative (D20/20)	0,990 – 1,035
Indice de réfraction (ND20)	1,402 – 1,412
Résidu sec	42,0 – 53,0 %
Chromatographie CCM	
CCM des flavonoïdes	Conforme

Inventaires

Belbrit	Oui
Liste Allemande	Non
Arrêté Plantes	Oui

Composition


INGREDIENTS	N°CAS EINECS	N°CAS TSCA	N°CE	Origine Géographique	Partie de la plante
PINUS MONTANA EXTRACT	/	8000-26-8	/	France	Bourgeon
GLYCERIN	56-81-5	56-81-5	200-289-5	Europe/Asie	/
ALCOHOL	64-17-5	64-17-5	200-578-6	Europe	/

MOUNTAIN PINE ORG

(*Pinus montana* Mill. syn *Pinus mugo* Turra (Syn : *Pinus pumilio* Haenke))

Date: 21/06/2021 EN v02

Product

Product code	MGL20028
Botanical name	<i>Pinus montana</i> Mill. syn <i>Pinus mugo</i> Turra (Syn : <i>Pinus pumilio</i> Haenke)
Country of manufacturing	France
Production	Maceration
Shelf life	5 years
Storage	In closed original containers and protected from air and light, at room temperature
Packaging	1 L minimum, 5 L, 25L, 200L
Use	Ingredient for food supplement Only for industrial use
Certifications	EEC ORGANIC certified by FR-BIO-01 Raw material from Organic Farming 

Product Analytical Data

Reference monography	Internal
Preparation mode	Method 2-1-3 Ph. Eur N°2371
Organoleptic parameters	
Colour	Light yellow to dark brown
Odour	Resinous/soft
Flavour	Sweet then bitter
Physicochemical parameters	
Relative density (D20/20)	0,990 – 1,035
Refractive index (ND20)	1,402 – 1,412
Dry residu	42,0 – 53,0 %
TLC Chromatography	
Flavonoids TLC	Conforms

Inventories

Belfrit	Yes
German list	No
Arrêté Plantes	Yes

Composition

INGREDIENTS	N°CAS EINECS	N°CAS TSCA	N°EC	Geographic origin	Part of the plant
PINUS MONTANA EXTRACT	/	8000-26-8	/	France	Bud
GLYCERIN	56-81-5	56-81-5	200-289-5	Europe/Asia	/
ALCOHOL	64-17-5	64-17-5	200-578-6	Europe	/

* Amended data compared with our previous version

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