

QUERCUS PEDUNCULATA Bourgeon *

Date: 03/02/2021 FR v03

Produit

Code Produit	MGL20032
Nom botanique	<i>Quercus pedunculata Hoffm. syn. Quercus robur L.</i>
Pays de fabrication	France
Production	Macération
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.
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 fabrication	Méthode 2-1-3 Ph. Eur N°2371
Paramètres organoleptiques	
Couleur	Marron verdâtre clair
Odeur	Faible/alcoolisée
Saveur	Sucrée puis amère
Paramètres physicochimiques	
Densité à 20°C (D20/20)	0,995 – 1,025
Résidu sec	42,0 – 53,0 %
Paramètres chromatographiques	
CCM des flavonoides	Conforme
Titre alcoolique (v/v)	50,0 – 60,0 %

Inventaires *

Belfrit	Non
Liste Allemande	Non
Arrêté Plantes	Oui
Arrêté Royal belge	Liste 3
Italie, Décret du 27 mars 2014, Annexe I	Non

Composition

INGREDIENT	N°CAS EINECS	N°CAS TSCA	N°CE	Origine Géographique	Partie de plante
QUERCUS ROBUR L.	71011-28-4	97676-30-7	275-129-0	France	Bourgeon
GLYCERIN	56-81-5	56-81-5	200-289-5	Europe *	/
ALCOHOL	64-17-5	64-17-5	200-578-6	Europe	/

* Amended data compared with our previous version

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QUERCUS PEDUNCULATA Bourgeon *

Date: 03/02/2021 EN v03

Product

Product code	MGL20032
Botanical name	<i>Quercus pedunculata Hoffm. syn. Quercus robur L.</i>
Country of manufacturing	France
Production	Maceration
Shelf life	5 years
Storage	In closed original containers and protected from air and light, at room temperature
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
Manufacturing method	Method 2-1-3 Ph. Eur N°2371
Organoleptic parameters	
Colour	Light greenish brown
Odour	Weak/alcoholic
Flavour	Sweet then bitter
Physicochemical parameters	
Density at 20°C (D20/20)	0,995 – 1,025
Dry residu	42,0 – 53,0 %
Chromatographic parameters	
TLC analysis of flavonoids	Conforms
Alcoholic title (v/v)	50,0 – 60,0 %

Inventories *

Belfrit	No
German list	No
Arrêté Plantes	Yes
Belgian Arrêté Royal	List 3
Italy, Decree 27 march 2014, Annex I	No

Composition

INGREDIENT	N°CAS EINECS	N°CAS TSCA	N°EC	Geographic origin	Part of the plant
QUERCUS ROBUR L.	71011-28-4	97676-30-7	275-129-0	France	Bud
GLYCERIN	56-81-5	56-81-5	200-289-5	Europe *	/
ALCOHOL	64-17-5	64-17-5	200-578-6	Europe	/

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