## **Digesten**° DIGESTIVE HEALTH



## SATISFAX® WEIGHT MANAGEMENT BLEND

PRODUCT SPECIFICATION

Product: Satisfax weight management blend

Product code: SWM

Country of origin New Zealand (raw material and manufacture)

Satisfax® is a proprietary blend of New Zealand grown Sauvignon blanc and Pinot noir and Kiwifruit Skin

Product description Extracts clinically shown to impact satiety. A reddish-brown powder prepared using New Zealand

Extracts unique 100% Aqua Pure® extraction process.

Botanical description: Actinidia deliciosa, Vitis vinifera

Other name: kiwifruit, grape

CAS number: kiwifruit 92456-63-8; grape 84929-27-1

Plant part: skin and seeds
Solvent: potable water
Equivalence: fruit:extract 140:1

Plant preparation: wash, extract, concentrate, freeze-dry, blend

Excipient: none GMO: non-GMO

Minimum recommended dosage: 500mg per serve

## Physical, analytical and microbiological detail

Test	Specification	Method
Appearance	Red / brown fine powder	Visual
Taste	Astringent	Sensory evaluation
Odour	Light aromatic	Sensory evaluation
Active ingredients	> 560 mg/g phenolics	AOAC 952.03 OMA online (mod)
Mesh size*	> 95% through 40 mesh	Pass
Loss on drying	< 5%	BP or USP loss on drying method
Water activity	< 0.25	AquaLab Operator's manual
Pesticides residue	Complies with MRL limits for markets as	Solvent extraction, SPE cleanup, GC-MS/MS and LC-MS/MS
	specified by MPI managed database when	analysis
	read in conjunction with independent	
	laboratory pesticide test results	https://www.mpi.govt.nz/resources-and-forms/registers-
		and-lists/maximum-residue-levels-database/
Lead (Pb)	< 3.0 ppm	Biological materials digestion ICP-MS
Mercury (Hg)	< 0.1 ppm	Biological materials digestion ICP-MS
Arsenic (As)	< 3.0 ppm	Biological materials digestion ICP-MS
Cadmium (Cd)	< 1.0 ppm	Biological materials digestion ICP-MS
Solubility in water	> 95%	In-house method
Aerobic Plate Count	< 2,000 cfu/g	APHA 8.72 5th Ed
Yeasts and molds	< 2,000 cfu/g	APHA 21.5 (modified) 5th Ed
Escherichia coli	Negative/10g	APHA 9.93 (modified) 5th Ed
Salmonella	Negative/10g	ISO 6579-1:2017
Staphylococcus aureus	Negative/10g	APHA 39.6 (modified) 5th Ed
Shelf Life	24 months (2 years unopened)	
Packing	2 x 10 kg, total net 20 kg, heat sealed, foil laminate bags within individual cartons and then packed together in a	
	heavy-duty cardboard outer.	
Storage	In a cool, dry place away from light	
Certification	Kosher certification is available on request	

**Date of Issue:** 21st November 2023 **Replaces:** 21st September 2023