



## **OXIFEND® BOYSENBERRY EXTRACT**

PRODUCT SPECIFICATION

Product: Oxifend Boysenberry Extract

Product code: XBY

Country of origin New Zealand (raw material and manufacture)

Oxifend® Boysenberry Extract is a high quality extract of sustainably grown New Zealand

Product description boysenberries. A deep red/black free flow powder high in natural phenolics (anthocyanins),

manufactured using New Zealand Extracts unique 100% Aqua Pure® extraction process.

Botanical description: Rubus ursinus
Other name: boysenberry

boysenberry has no CAS number and is a hybrid of raspberry (84929-76-0) and blackberry

(73049-50-0).

Plant part: whole fruit, skins and seeds

Solvent: potable water
Equivalence: fruit:extract 200:1

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

Excipient: none GMO: non-GMO

Minimum recommended dosage: 500 mg per serve

## Physical, analytical and microbiological detail

Test	Specification	Method
Appearance	Deep red / black fine powder	Visual
Taste	Astringent	Sensory evaluation
Odour	Light berry	Sensory evaluation
Active ingredients	> 150 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-
	specified by MPI managed database when	MS/MS analysis
	read in conjunction with independent	https://www.mpi.govt.nz/resources-and-
	laboratory pesticide test results	forms/registers-and-lists/maximum-residue-
		<u>levels-database/</u>
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, nitrogen flushed, 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