



OXIFEND® RED GRAPE SKIN EXTRACT

PRODUCT SPECIFICATION

Product: Oxifend Red Grape Skin Extract

Product code: XRG

Country of origin New Zealand (raw material and manufacture)

Oxifend® Red Grape Skin Extract is a high-quality extract from unfermented New Zealand

Product description grown Pinot noir grape skins. A deep red/purple free flow powder high in natural phenolics,

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

Botanical description: Vitis vinifera

Other name: grape CAS number: 84929-27-1

Plant part: skin

Solvent: potable water Equivalence: skin:extract 400:1

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

Excipient: none GMO: non-GMO

Minimum recommended dosage: 250-500 mg per serve

Physical, analytical and microbiological detail

Test	Specification	Method
Appearance	Reddish / purple fine powder	Visual
Taste	Astringent	Sensory evaluation
Odour	Light berry / grape aromatic	Sensory evaluation
Active ingredients	> 350 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	Solvent extraction, SPE cleanup, GC-MS/MS and LC-MS/MS
	markets as specified by MPI	analysis
	managed database when read in	https://www.mpi.govt.nz/resources-and-
	conjunction with independent	forms/registers-and-lists/maximum-residue-levels-
	laboratory pesticide test results	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, 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	

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