

CERTIFICATE OF ANALYSIS

QUALITY CERTIFICATE No. 20240702/34529					
Product	CALENDULA FLOWER				
Country of origin:	Egypt	Part of plant:	flowers	Fraction:	whole
Batch number:	125-03-04-03-2212	Crop year:	April 2024	Shelf life:	April 2026
Dried whole flowers of <i>Calendula officinalis L.</i>					
Organoleptic specification					
Colour			Yellow orange		
Odour			The odour is weak		
Flavour			The flavour is salty bitter		
Physical and chemical requirements					
		Reference test method		Result	
Moisture content	not more than 12.0 %	EP 8.0 2.2.32		7.74 %	
Total ash	not more than 10.0 %	EP 8.0 2.4.16		8.01 %	
Acid insoluble ash	not more than 5.0 %	EP 8.0 2.8.1		2.13 %	
Flavonoids expressed as hyperoside content	not less than 0.4%	EP 8.0 01/2011:1297		0.48 %	
Black or brown baskets	not more than 3.0 %	ΦC 2.5.0030.15		2.67 %	
Foreign (bracts) matter content	not more than 5.0%	EP 8.0 2.8.2		1.47 %	
Foreign (others) matter content	not more than 2.0 %	EP 8.0 2.8.2		0.09 %	
Contaminants					
PAH: benzopyrene		not more than 10 µg/kg		Product complies with Regulation (EC) No.2023/915 GC-MS	
Sum of benzopyrene, chrysene, benzantracene, benzofluoranthene		not more than 50 µg/kg		Product complies with Regulation (EC) No.2023/915 GC-MS	
Pesticide maximum residues levels				Limits comply with Regulation (EC) No. 396/2005 HPLC	
Ochratoxin A		not more than 10 µg/kg		Product complies with Regulation (EC) No.2023/915 PN-EN 14132:2010	
Perchlorate		not more than 75 µg/kg		Product complies with Regulation (EC) No.2023/915	
TA (tropane alkaloids)		not more than 25 µg/kg		Product complies with Regulation (EC) No.2023/915 LC-MS/MS	
PA (pyrrolizidine alkaloids)		not more than 200 µg/kg		Product complies with Regulation (EC) No.2023/915 LC-MS/MS	
Impurities			Product is free from metallic, magnetic, adulterants, wood, glass particles, sand		
Infestation			Product is free from living insects, and practically free from moulds, dead insects, insects fragments and rodent contamination		

GMO statement		Product does not contain and it is not made from genetically modified organisms (GMO) in accordance with Regulation (EC) 1829/2003	
Allergen information		No allergenic foods and derivative specified in Regulation (EU) 1169/2011 were used to process the product	
Treatment		Product was not being treated with ionizing radiation in accordance with Directive 1999/3/EC	
Microbiological parameters		Test method	Result
Total plate count, cfu/g	10 ⁶ max	EP 8.0 2.6.12	10 ⁵
<i>Salmonella</i>	Negative in 25 g	EP 8.0 2.6.31	Negative in 25 g
Yeasts and moulds, cfu/g	10 ⁵ max	EP 8.0 2.6.12	10 ⁴
<i>E. coli</i> /lg	10 max	EP 8.0 2.6.31	< 10
Shelf life		24 months in original packing and storage at below mentioned conditions	