

Product Specification

(Food ingredient)

Revised date : December 23, 2021

Product name : Marine Placenta®

Product code : MP

Quality specification

【Test items】	【Specification】	【Method】
1. Properties(appearance, smell)	White to pale yellowish white powder, slightly peculiar smell	Visual and sensory test
2. Extract content	100.0%	Powderization by drying of extracted solid.
3. Identification test		
(1)Amino acids	Test solution exhibits red-purple to blue-purple color	To 1ml of 1% solution of this product, add 1ml of ninhydrin solution (1→1,000) and heat it.
(2)Protein	Test solution exhibits red-purple to blue-purple color	To 1ml of 1% solution of this product, add 1ml of sodium hydroxide test solution and copper sulfate (1→100) respectively and shake well.
4. Nitrogen content	12.0% or more	Kjeldahl method
5. Fat	1.0% or less	Soxhlet extraction method
6. Loss on drying	10.0% or less	Japanese Standards of Food Additives
7. Residue on ignition	25.0% or less	Japanese Standards of Food Additives
8. pH	5.0~7.5	Japanese Standards of Food Additives
9. Heavy metals(Pb)	20 ppm or less	Japanese Standards of Food Additives
10. Arsenic(As)	2 ppm or less	Japanese Standards of Food Additives
11. Viable bacteria count	1,000 pcs / g or less	Standard agar culture medium method
12. Number of fungi	100 pcs / g or less	Potato dextrose agar culture medium method
13. E. coli group	Negative	BGLB culture medium method
14. Powder particle size	40 mesh pass	Sieve analysis test

Quality control

1. Place of manufacture	Japan
2. Food labeling	(Example)Salmon ovary membrane extract
3. Production method	Batch production system
4. Method of displaying lot number	(Example)09510101 095 : Product identification code 1 : Year of manufacturing, the last digit of A.D. 01 : Month of manufacturing 01 : Serial number from the beginning of the year
5. Examination frequency	Each production lot
6. Measure for prevention of foreign body mixture	Sieving, Magnet
7. Measure for prevention of microbe	Sterilization, Microorganism test
8. Quality warranty period	3 years after production(Only unopened)
9. Handling and Storage method	See Safety Data Sheet

Packaging specification

1. Net	1kg
2. Packaging	Aluminum bag (Inner : Polyethylene bag)

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