

Product Specification

Revision date : 9 March 2016

(Food ingredient)

Product name : MP-100™ (Marine Peptide Complex™)

Product code : MP100

Product Specification

ITEM	SPECIFICATION	METHOD
1 Description	White to light yellowish white powder with slightly characteristic odor	Visual and sensory test
2 Extract contents	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	Min.12.0%	Kjeldahl method
5 Fat	Max.1.0%	Soxhlet extraction method
6 Loss on drying	Max.10.0%	Loss on Drying Test Method of Japanese Standards of Food Additives
7 Residue on Ignition	Max. 25.0%	Residue on Ignition Test Method of Japanese Standards of Food Additives
8 pH value	5.0~7.5	pH Value Test Method of Japanese Standards of Food Additives
9 Heavy metals content (as Pb)	Max.20ppm	Heavy Metals Test Method of Japanese Standards of Food Additives
10 Arsenic content (as As ₂ O ₃)	Max.2ppm	Arsenic Test Method of Japanese Standards of Food Additives
11 Total plate count	Max.1,000 CFU/g	Standard agar culture medium method
12 Yeast & mould count	Max.100 CFU/g	Potato dextrose agar culture medium method
13 Coliforms	Negative	BGLB culture medium method
14 Particle size distribution	100% passes through 40-mesh	Sieve Analysis Test

Quality Management

1 Origin of Materials	Fish(Salmon) / Country of origin : Japan	
2 Production method	Batch production system	
3 Method of displaying lot number	(Example) 09510101	095: A manufacture 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
4 Opportunities for product inspection	Each production lot	
5 Foreign substance	Sieving, Magnet (10,000gauss)	
6 Microbe	Sterilization, Microorganism test	
7 Quality warranty period	3 years after production (Only unopened)	
8 Precautions to be taken in handling and storage	See Material Safety Data Sheet	

Packing

1 Net	1kg	10kg(10kg×1)
2 Specification	(Inner Packing) Aluminum bag (PE bag)	PE bag
	(Outer Packing) Cardboard	Kraft paper (aluminum evaporated)
	Depend on the amount	791mm×520mm

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