



INGREDIENT SPECIFICATION

PRODUCT CODE: 06095 (55 pounds)

PRODUCT DESCRIPTION: PACran® is a proprietary blend of 100% cranberry solids (North American *Vaccinium macrocarpon*). Prepared with non-GMO GRAS ingredients via a proprietary process that conforms to all provisions of the Food, Drug and Cosmetic Act. The Constituents and the unit operations associated with its manufacture are consistent with current GMPs as set forth within 21 CFR parts 110 & 111. No preservative, flavorings or colorings are added.

PHYSICAL SPECIFICATIONS	DESCRIPTIONS	METHOD OF ANALYSIS
Proanthocyanidins (PACs)	NLT 1.5%	HPLC
Percent Fruit Solids	100% Cranberry	--
Moisture	NMT 6.0%	Loss on Drying
pH (10% Solution)	2.6 – 3.9	pH meter
Solubility	Partially soluble in water	--
Particle Size	NLT 60% through 60 mesh	Rotap
Bulk Density (Tapped)	0.50 ± 0.10 g/ml	100 taps
Appearance	Free flowing red powder	Visual
Color	Cranberry red	Visual
Flavor	Typical of cranberry fruit, free of foreign flavors	Organoleptic

MICROBIOLOGICAL SPECIFICATIONS	DESCRIPTIONS	METHOD OF ANALYSIS
Yeast and Mold	< 1,000/g	USP 2021
Standard Plate Count	< 10,000/g	USP 2021
E. Coli	Negative/10g	USP 2022
Salmonella	Negative/25g	AOAC 2004.03
Enterobacteriaceae	< 1,000/g	USP 2021
Staph. Aureus	Negative/10g	USP 2022

PROPERTIES	TYPICAL RANGE	METHOD OF ANALYSIS
Total Phenolics	2.00 – 5.00%	Folin-Ciocalteau
Total Anthocyanins	0.15 – 1.00%	pH Differential
Antioxidant (ORAC)	175 – 400 µmol Trolox/g	ORAC
Antioxidant (DPPH)	55 – 70% radical inhibition	DPPH
Ellagic Acid	200 – 415 µg/g	HPLC

INGREDIENTS: Cranberry (*Vaccinium macrocarpon*)

PACKAGING: Polyethylene-lined multi-layer fiber drum. Net weight: 55 pounds.

STORAGE RECOMMENDATIONS: Store in a cool, dry atmosphere not to exceed 80° F.

EXPECTED SHELF-LIFE: 36 months when properly stored.

U.S. Patents (5,474,774, 5,525,341, 5,646,178, 5,650,432), U.K. Patent (0752871), Australian Patents (703158, 708657)

