



## QUANZHOU LN BIOCHEMICAL CO.,LTD.

ADD: TAOXI VILLAGE, TAOCHENG TOWN, YONGCHUN COUNTY, QUANZHOU, CHINA

TEL: +86-595-23870659

FAX: +86-595-23870569

CELL: +86-13950178560

EMAIL: DECO007@126.COM

Zip Code: 362600

### Vitamin D3 Powder 100,000 IU/g (food grade)

#### Description

Free flowing, white powder with spherical-shaped particles.

#### Composition (ingredients)

Vitamin D3, Modified starch, Sucrose, Maltodextrin

#### Solubility

The product can be dispersed in ambient water to form a stable emulsion.

#### Specifications

Appearance: white, free flowing, spherical-shaped powder

Content of Vitamin D3: Min. 100,000 IU/g

Loss on drying: Max. 5% (4 hours at 105°C)

#### Monographs

Manufactured using ISO 9001, FSSC22000 Methodology and food GMPs.

Items	Standards	Method
Appearance	white, free-flowing powder	LN method
Dispersibility in water	Dispersible	LN method
Vitamin D3 Content	Min.100,000 IU/g	hplc/ep
Loss on Drying	Max 5.0%	105°C 4h
Microbiological Spec.		
Total Plate count	≤1000cfu/g	usp
Mold & Yeast	≤100 cfu/g	usp
Coliforms	≤0.3MPN/g	usp
E.Coli	Negative	usp
Salmonella	Negative	usp
Staphylococcus aureus	Negative	usp
Heavy metals	≤3ppm	usp
As	≤0.5ppm	usp
Lead	≤0.5ppm	usp
Cadmium	≤0.1ppm	cns
Mercury	≤0.1ppm	usp
Chromium	≤0.5ppm	cns



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### **Particle Size Distribution (Fineness)**

100% passes 40 mesh (U.S. standard sieves)

Min.95% passes 50 mesh

Min90% passes 60 mesh

Min45% passes 100 mesh

### **Bulk density**

Approx. 0.5--0.75 g/ml

### **Stability**

Stored in the original packaging, temperature: 4-25°C, in a dry place, the product is stable for 36months

### **Standard packaging**

25 Kg carton with aluminum foil pouch

### **Applications**

The product has been specially designed for the fortification of flour as well as for the use in vitamin/mineral premixes. It is protein-free and is suitable to use in hypoallergenic food fortification.

Review date: Jan.03, 2024

**Quanzhou LN Biochemical CO.,LTD.**

**泉州雷恩生化有限公司**