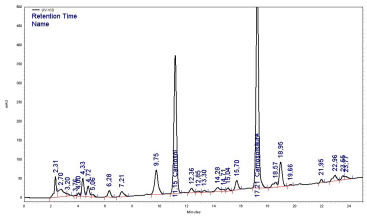
Rosemary Antioxidant extract
14 % Diterpene Phenols, Type no. 027.002

contains mainly antioxidative components [2][3]



Raw material:
Rosmarinus officinalis - Leaves

Production:
By supercritical fluid extraction with natural carbon dioxide and a small amount of ethanol as entrainer, no inorganic salts, no heavy metals, no reproducible microorganisms [1]. The CO2-extract is standardised with pure sunflower oil (organic).

Extract:
Dark brown and at room temperature viscous liquid product with weak flavour. The product can lose his ability to flow at cool storage or standing for a longer time at room temperature. However by warming up to 40° C it gets back his oily consistency.

D/E - ratio:
4,0 - 6,7 kg raw material yield 1 kg product.

Declaration:
INCI-Name (CTFA): Helianthus Annuus (Sunflower) Seed Oil, CAS-No. 8001-21-6, EINECS-No. 232-273-9 and Rosmarinus Officinalis (Rosemary) Leaf Extract, CAS-No. 84604-14-8, EINECS-No. 283-291-9

Transport data:
No dangerous good in the sense of the transport regulations.

Ingredients:
13 - 15 % total antioxidative phenolic diterpenes with > 9 % of carnosic acid; essential oil < 2 %, water < 1 %, ethanol < 2 %, sunflower oil (organic), cuticular waxes.

Application:
The product has antioxidative, antimicrobial and antiinflammatory property; for retarding oxidation of fatty oils, carotenoids, essential oils; in the food industry (dressings, sausages, snacks,etc.); in food supplements and in cosmetics
dosage 0,05 - 0,1 % in case of saturated fats, 0,2 - 0,4 % in case of polyunsaturated oils.
In EU declaration as Antioxidant: Rosemary Extract or Antioxidant: E 392 if used in food and supplements.

Naturalness:
The product is manufactured from the named raw material. It contains apart from the sunflower oil (organic) no additives and no other technical adjuncts. The product is 100 % natural and corresponds to the EC Flavouring Regulation No. 1334/2008 for flavouring preparations.

Stability:
Unopened container under cool and dry storage conditions and exclusion of light at least 5 years.

[1] Manninen P., Häivälä E., Sarimo S., Kallio H. : Z. Lebens Unters Forsch A (1997) 204: 202-205
[2] Quirin K. W., Gerard D.: Cosm. Toil. Mauf. Worldw.: 1998, S. 31
[3] Gerard D., Quirin K. W., and Schwarz E.:: Food Marketing and Technology October 1995, S. 46-55

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