

CRESCENT BIOLOGICALS PVT LTD



About Us :

An women entrepreneurship organization started in the year 2017, by Founder Mrs. Prabhavathi Prem Kumar with the extreme support of Dr. Prem Kumar (CEO) an Innovative thinker. our Company is supported by Innovative and Passionate team of professionals The Company is involved in manufacturing and exporting of Natural products, Pharmaceuticals products, Natural Proteins, Essential Oils, etc It find the way for the man kind, without disturbing the Nature Highly qualified personnel are associated for the research & development of the Organization.



Our Company Products :

Herbal Sprays

Herbal Dips

Black Garlic

Essential Oil

Botanical Extracts

Proteins

Natural Gums

Dehydrated Products

PROTEINS

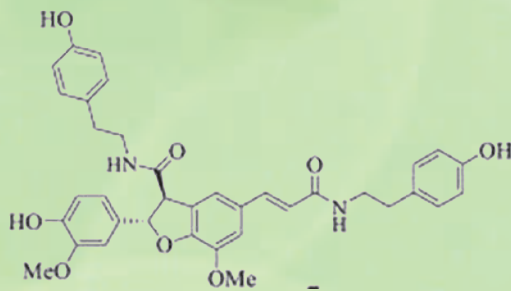
HEMP SEED PROTEIN

Introduction

Botanical name : *Cannabis sativa* L

Hemp seed protein manufacturing typically involves extracting oil from hemp seeds, then purifying the remaining protein. This process often includes defatting, enzymatic hydrolysis, and ultrafiltration to obtain a concentrated protein fraction.

Structural Formula:



Applications of Hemp Seed Protein:

- Hemp seed protein is used as an ingredient in various foods, including smoothies, baked goods, and even as a protein powder supplement.
- Hemp Seed Protein Contains High essential amino acids, it supports muscle growth and repair, while its high fiber content aids digestion and appetite control.
- Hemp fiber also contains omega-3 and omega-6 unsaturated fatty acids that are good for your heart health, as well as your immune system and digestion.
- Lowering Cholesterol
- Managing Blood Sugar
- It also plays a role in developing new plant-based food products, offering technofunctional properties like emulsification.

PROTEINS

HEMP SEED PROTEIN

PARAMETER	SPECIFICATION
Appearance	Brownish-Green Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 80%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast &Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

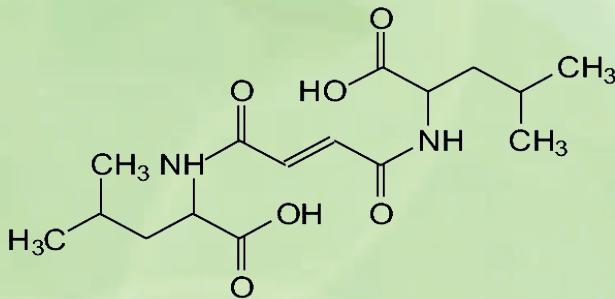
SOYA BEAN PROTEIN

Introduction

Botanical name : Glycine max

Soya Bean protein manufacturing involves extracting and refining protein from soybeans. The process typically begins with dehulling, flaking, and defatting soybeans, enzymatic hydrolysis, and ultrafiltration to obtain a concentrated protein fraction.

Structural Formula:



CAS NO : 9010-10-0

Applications of Soya Bean Protein:

- **Muscle Growth and Repair:** Soy Bean protein's high-quality amino acid profile supports muscle growth and repair.
- **Heart Health:** It can help lower cholesterol levels, including LDL ("bad") cholesterol and triglycerides.
- **Weight Management:** Soya bean protein can aid in weight loss by promoting satiety and supporting muscle maintenance during calorie restriction.
- **Bone Health:** Studies suggest it may contribute to bone health by promoting bone mineral density.
- **Versatile and Convenient:** It's easy to mix into smoothies, shakes, and even baked goods.
- **Vegan-Friendly:** A good alternative for those following a vegan diet.
- **Potential for Other Health Benefits:** Research suggests potential benefits for managing menopause symptoms, reducing cancer risk, and improving overall health.

PROTEINS

SOYA BEAN PROTEIN

PARAMETER	SPECIFICATION
Appearance	White to off-white Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 80%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast &Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
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PROTEINS

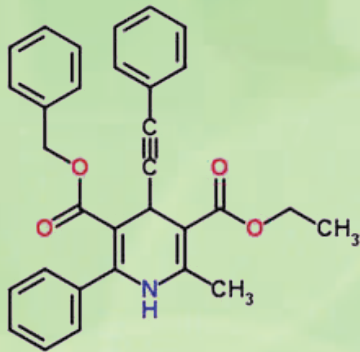
PEA PROTEIN

Introduction

Botanical name : Pisum sativum

Pea protein manufacturing primarily involves two main processes: dry milling and wet fractionation. The process begins with cleaning, dehulling, and splitting the peas. The enzymatic hydrolysis, refinement and ultrafiltration to obtain a concentrated protein fraction.

Structural Formula:



CAS NO : 222400-29-5

Applications of Pea Protein:

- **Pea Protein Is A Rich Source Of Arginine and Lysine:**

Lysine - It also helps in the absorption of calcium which is an important mineral for strong bones.

Arginine - It helps in muscle growth. It increases the blood flow to the muscles and assists in protein synthesis.

- **Pea Protein Is Rich In Plant-Based Iron:**

Pea protein is an excellent source of iron as just one serving of peas can contribute to 25-30% of our daily iron requirement.

- **Pea Protein Is Low-Carb And High Protein.**

- **Lowering Cholesterol.**

- **Managing Blood Sugar.**

PROTEINS

PEA PROTEIN

PARAMETER	SPECIFICATION
Appearance	Light Yellow to off-white Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast &Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer
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PROTEINS

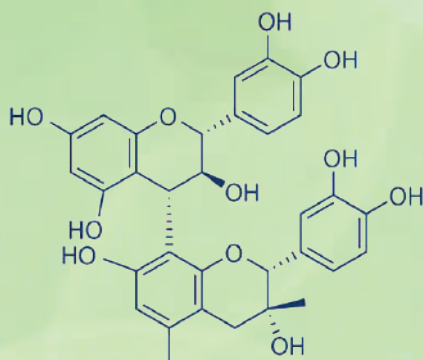
GRAPE SEED PROTEIN

Introduction

Botanical name : *Vitis vinifera*

Grape Seed Protein manufacturing, The seeds collected and cleaned to remove any debris. The process begins with cleaning Extraction, purification, and processing to isolate and concentrate the protein

Structural Formula:



CAS NO : 84929-27-1

Applications of Grape Seed Protein:

- **Antioxidant:** Grape seed Protein has rich in proanthocyanidins, which have powerful antioxidant properties and may help protect against cell damage caused by freeradicals.
- **Anti-inflammatory:** Grape seed Protein may help reduce inflammation in the body.
- **Cardiovascular Health:** Grape seed Protein help lower blood pressure and reduce cholesterol levels.
- **Brain Health:** Some studies suggest that Grape seed Protein may help improve cognitive function and potentially prevent cognitive decline.
- **Skin Health:** Grape seed Protein may help protect the skin from damage caused by the sun and may also help improve skin's moisture levels.
- **Liver Health:** Grape seed Protein may help protect the liver from damage caused by free radicals and toxins.
- **Kidney Health:** Grape seed Protein may help protect the kidneys from damage.

PROTEINS GRAPE SEED PROTEIN

PARAMETER	SPECIFICATION
Appearance	Light to medium brown Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast &Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

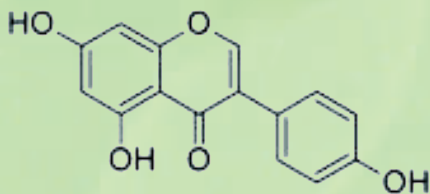
CHICKE PEA PROTEIN

Introduction

Botanical name : *Cicer arietinum*

Chickpea protein manufacturing involves extracting and refining the protein from chickpeas, a staple food legume. This process often includes Sourcing and Preparation, Defatting, wet extraction techniques, alkaline extraction, and acid precipitation to isolate and concentrate the protein.

Structural Formula:



CAS NO : 222400-29-5

Applications of Chick Pea Protein:

- **High-Quality Protein:** Chickpea proteins, Its amino acid profile is well-balanced, ensuring that it can contribute to muscle growth, repair, and overall bodily functions.
- **Rich in Fiber:** In addition to its protein content, chickpea protein is a good source of dietary fiber. Fiber plays a crucial role in promoting digestive health, regulating blood sugar levels, and contributing to a feeling of fullness, assisting with weight management.
- **Vitamins and Minerals:** Chickpea protein is a treasure trove of essential vitamins and minerals. It is particularly rich in folate (vitamin B9), which is essential for cell growth and development, as well as iron, which is vital for healthy red blood cell production and oxygen transportation throughout the body.
- **Low in Fat and Cholesterol-Free:** Chickpea protein is naturally low in fat and entirely free from cholesterol. This makes it an excellent choice for individuals seeking to maintain a healthy heart and manage their cholesterol levels.
- **Easy Digestion:** It is free from common allergens like dairy, soy, and gluten, making it a suitable option for individuals with specific dietary restrictions.

PROTEINS

CHICKE PEA PROTEIN

PARAMETER	SPECIFICATION
Appearance	White Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast &Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

TOMATO SEED PROTEIN

PARAMETER	SPECIFICATION
Appearance	Off white Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast &Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

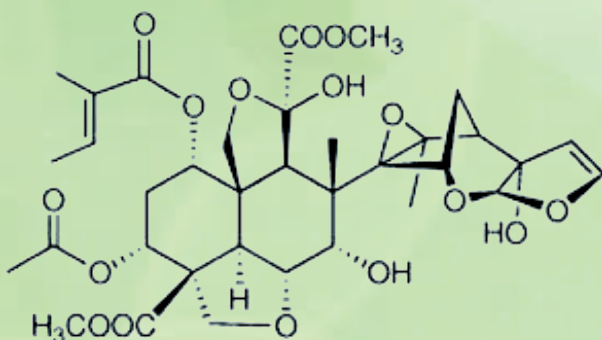
NEEM SEED PROTEIN

Introduction

Botanical name : Azadirachta indica A. Juss

Neem seed protein manufacturing typically involves harvesting the neem seeds, removing the outer shell, drying and grinding the seed kernels, Defatting, wet extraction techniques and then isolating the protein through defatting and extraction methods.

Structural Formula:



Applications of Neem seed Protein:

- **Improved Skin Health:** Neem seed Protein contains antibacterial and antifungal properties can help treat skin conditions like acne, eczema, and psoriasis. It can also aid in wound healing and reduce inflammation.
- **Boosted Immunity:** Neem seed protein supports the immune system, helps fight infections, and may manage chronic conditions like arthritis and diabetes.
- **Detoxification:** Neem seed Protein can help detoxify the body by flushing out toxins and fighting free radical damage.
- **Antioxidant and Anti-inflammatory Effects:** Neem seed Protein has numerous active compounds offer antioxidant and anti-inflammatory properties, which can help protect against cell damage and reduce inflammation.
- **Potential for Managing Chronic Conditions:** Neem seed Protein may play a role in managing blood sugar levels and promoting healthy liver function.

PROTEINS

NEEM SEED PROTEIN

PARAMETER	SPECIFICATION
Appearance	Greenish-brown Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

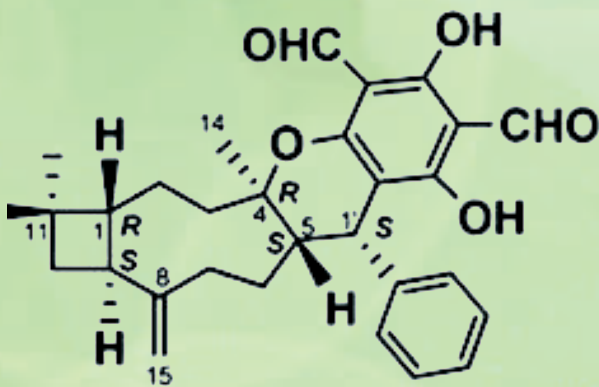
GUAVA SEED PROTEIN

Introduction

Botanical name : *Psidium guajava*

Guava seed protein can be manufactured by extracting protein from the seeds after they are separated from the fruit pulp during processing. This process involves pulverizing the seeds, extracting the protein using and then isolating or fractionating the protein.

Structural Formula:



CAS NO : 91770-12-6

Applications of Guava Seed Protein:

- **Nutritional Value:** Guava seed Protein are rich in protein, dietary fiber, lipids, vitamins, and minerals.
- **Health Benefits:** Guava seed Protein have shown potential in reducing blood sugar levels, triglycerides, cholesterol, and in treating obesity and diabetes.
- **Antioxidant and Antimicrobial Properties:** The bioactive compounds in guava seed Protein like phenolics and flavonoids, have antioxidant and antimicrobial properties.
- **Anti-inflammatory and Anticancer Activities:** Guava seed Protein have also shown anti-inflammatory and anticancer activities.
- **Sustainable and Eco-Friendly:** Guava seed protein is a byproduct of guava processing, making it a sustainable and eco-friendly option for food and industrial applications.

PROTEINS

GUAVA SEED PROTEIN

PARAMETER	SPECIFICATION
Appearance	light beige or light brown Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

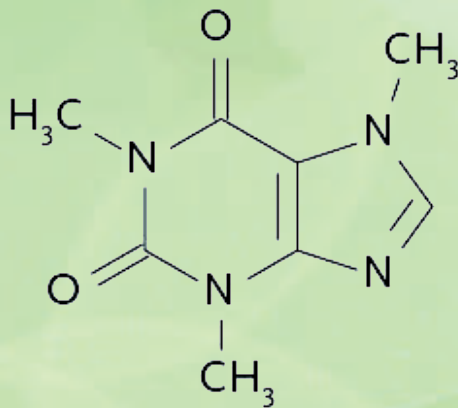
COFFEE PROTEIN

Introduction

Botanical name : Coffea

Coffee protein manufacturing involves extracting, isolating and Purification of protein from coffee beans or byproducts like spent coffee grounds. This can be done through various methods like alkaline extraction followed by isoelectric precipitation or alkaline extraction with ultrafiltration.

Structural Formula:



CAS NO : 58-08-2

Applications of Coffee Protein:

- **Muscle Recovery and Growth:** Coffee Protein helps repair and rebuild muscle tissue after exercise, which is particularly beneficial for athletes and those who engage in regular workouts.
- **Exercise Performance & Sustained Energy:** The coffee protein powder can work synergistically to boost alertness, focus, and endurance, potentially leading to improved workout performance.
- **Weight Management:** Coffee Protein can help with weight loss by promoting feelings of fullness, reducing hunger, and potentially boosting metabolism.
- **Blood Sugar Stabilization:** Coffee Protein helps regulate blood sugar levels, preventing spikes and crashes that can lead to fatigue and cravings.
- **Improved Cognitive Function:** The Coffee protein powder can work together to enhance mental alertness and cognitive function.

PROTEINS COFFEE PROTEIN

PARAMETER	SPECIFICATION
Appearance	Dark brown to Light brown Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

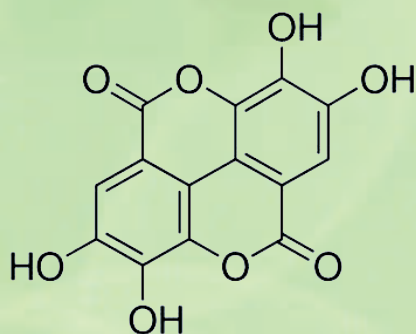
WALNUT PROTEIN

Introduction

Botanical name : *Juglans regia*

Walnut protein is extracted from walnuts and has good nutritional and functional properties. It can be obtained from walnut kernels and walnut oil-pressing waste. Walnut protein is often extracted using methods like alkali solubilization-isoelectric precipitation (AE-IP), involves extracting, isolating and Purification of protein from walnuts Kernels. The protein has been used in various applications, including baking and walnut milk, and is known for its high essential amino acid content.

Structural Formula:



CAS NO : 84012-43-1

Applications of Walnut Proteins:

- **Antioxidant Activity:** Walnut protein, are rich in antioxidants that help protect cells from damage caused by free radicals.
- **Anti-inflammatory Properties:** Walnut protein can help reduce inflammation in the body, potentially benefiting conditions like colitis.
- **Cholesterol-Lowering Effects:** Walnut protein may contribute to lowering cholesterol levels, which is beneficial for cardiovascular health.
- **Brain Health:** Walnuts protein have been linked to improved brain function and potentially reduced risk of neurodegenerative diseases.
- **Cardiovascular Health:** Walnut Protein helps lower blood pressure and reduce the risk of cardiovascular diseases.

PROTEINS WALNUT PROTEIN

PARAMETER	SPECIFICATION
Appearance	Pale yellow to Light white Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

PROTEINS

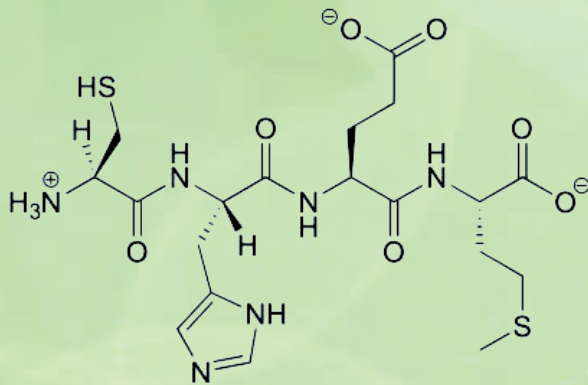
ALMOND PROTEIN

Introduction

Botanical name : Prunus dulcis

Almond protein is produced from the protein-rich residue left after extracting oil from almonds. The manufacturing process typically involves crushing the de-oiled almond cake, followed by extraction, Separation and Purification and drying to produce almond protein powder. The most common extraction method is alkali extraction followed by acid precipitation.

Structural Formula:



CAS NO : 235433-31-5

Applications of Almond Protein:

- **Nutrient-rich:** Almond Protein are a good source of protein, healthy fats, fiber, vitamin E, magnesium, and other essential nutrients.
- **Supports heart health:** Almond protein may help lower LDL ("bad") cholesterol and increase HDL ("good") cholesterol, reducing the risk of heart disease.
- **Aids in weight management:** The Almond protein can help you feel full, aiding in weight loss and maintaining a healthy weight.
- **Promotes digestive health:** Fiber in almond Protein can support regular bowel movements and prevent constipation, contributing to overall digestive well-being.
- **Supports bone health:** Almond Protein contain calcium and phosphorus, which are essential for building and maintaining strong bones.
- **Provides antioxidants:** Almond Protein are rich in vitamin E and other antioxidants that help protect cells from damage and may lower inflammation.
- **Improve skin health:** Almond Protein can be used to moisturize and soften skin, and may help reduce the appearance of wrinkles and scars.

PROTEINS

ALMOND PROTEIN

PARAMETER	SPECIFICATION
Appearance	Light white Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

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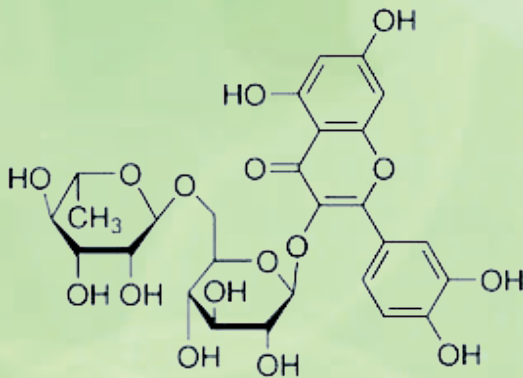
RICE PROTEIN

Introduction

Botanical name :

Rice protein, a plant-based protein source, is manufactured by extracting, Separation, Purification and isolating proteins from rice, typically using enzymatic or alkaline methods. This process results in rice protein isolates and concentrates, used in various food applications like protein supplements and ingredient additions.

Structural Formula:



CAS NO : 156715-40-1

Applications of Almond Protein:

- **Hypoallergenic and Gluten-Free:** Rice protein is a good option for individuals with allergies or gluten intolerance.
- **Rich in Amino Acids:** It provides the body with essential amino acids, which are the building blocks of proteins.
- **Muscle Growth and Recovery:** Rice protein can support muscle growth, repair, and recovery, particularly after exercise.
- **Weight Management:** It can aid in weight management by contributing to satiety and supporting lean muscle mass.
- **Digestibility:** Rice protein is generally considered to be easily digestible.
- **Cardiovascular Health:** Rice protein may contribute to cardiovascular health by helping to lower cholesterol levels and reduce blood pressure.
- **Anti-inflammatory Properties:** Rice protein may possess anti-inflammatory properties, potentially benefiting overall health.
- **Blood Sugar Regulation:** It may help regulate blood sugar levels, which is beneficial for individuals with diabetes or those at risk of developing it.

PROTEINS RICE PROTEIN

PARAMETER	SPECIFICATION
Appearance	White Powder
Odour	Characteristic flavor without peculiar smell
Moisture	< 5.0%
Loss on Drying	< 5.0%
Protein Assay	> 85%
Ash(Dry Basis)	< 8.0%
Fat(Dry Basis)	< 3.0%
pH	6.0 to 8.0
Lead (ppm)	< 10.0 ppm
Arsenic(ppm)	< 0.25 ppm
Mercury (ppm)	< 0.10 ppm
Cadmium(ppm)	< 0.20 ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	<100 CFU/g
E.coli	Negative/25g
Salmonella	Negative/25g
Packing Details	Packed in Food grade PP Bags sealed or as per Customer Requirements
Labeling	The label displays product name, lot number, net weight, gross weight and other information specified by the customer.
Shelf Life	24 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.



Towards Natural Wellness

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