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|  | Raw Material Specification | QA-004-01 |
| Date Effective: 02JUN2025 | Revision: 03 |

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| **Raw Material Code:** |  | **Revision:** |  |
| **Raw Material Name:** |  | **Botanical:** |  |

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| **TEST** | **METHOD** | **Acceptance Criteria** |
| **Physical Appearance** |  |  |
| **Identity** |  |  |
| **Plant part used** |  |
| **Extract Solvent** |  |
| **Potency\*** | HPLC or equivalent scientifically valid method. |  |
| **Bulk Density** | Loose Density USP <616>or equivalent  scientifically valid method. |  |
| **Mesh Size** | USP <786> or equivalent scientifically valid method. |  |
| **Microbiology\***  Total Aerobic Count Combined Yeast and Mold Enterobacteriaceae Salmonella sp.  Escherichia coli Staphylococcus aureus | USP <62>, <2021>, <2022> | NMT 3,000 cfu/g  NMT 300 cfu/g  NMT 1,000 cfu/g Absent Absent Absent |
| **Heavy Metals\***  Arsenic Cadmium Lead Mercury | USP <2232> ICP-MS | NMT 1.5 ppm  NMT 0.5 ppm  NMT 1.0 ppm  NMT 0.2 ppm |
| **Pesticides\*** | USP <561>  GC-MS and LC-MS | FDA/USDA/EPA  Tolerance Limits for Food, Spices or Herbals |
| **Residual Solvents\*** | USP <467> or equivalent scientifically valid method | USP <467> PDE Limits |

\*Acceptance criteria verified through supplier Certificate of Analysis

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| **Date of Manufacture:** 75% or 18mo shelf life remaining | **Storage Conditions:** Temperature between 55 º and 86 º Fahrenheit, humidity at 60% or less. |
| **Sampling Plan:** Per QC-002 | **Minimum Sample Quantity:** Per QC-002 |
| **Storage Time Requiring Retest:** Retest date provided by Mfg on current COA |  |

**Regulatory Compliance**

**Additives**: N/A

**Allergens (201qq FD&C):** N/A

**Claims:** Gluten Free,Non-GMO, Vegan (*as applicable*)

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| **Prepared by:** | **Title:**  Technical Director | **Date:** |
| **Approved by:** | **Title:**  Chief Science, Education, Quality & Regulatory Officer | **Date:** |