

# **SPECIFICATION SHEET**

# Coenzyme Q10 USP34/EP7.0

CAS NO.: 303-98-0

Description

Molecular Formula: C<sub>59</sub>H<sub>90</sub>O<sub>4</sub> Molecular Weight: 863.36

# **GENERAL CHARACTERISTICS**

Coenzyme Q10, also known as ubidecarenone, coenzyme Q10, or ubiquinone, and abbreviated at times to CoQ10, CoQ, or Q10, is a 1,4-benzoquinone, where Q refers to the quinone chemical group, and 10 refers to the number of isoprenyl chemical subunits in its tail.It is produced by microorganism fermentation method. The

production process is operated in GMP plant and controlled strictly by HACCP. It

conforms to USP34 and EP7.0 standards.

Appearance Crystalline powderEP7.0 P3175
Color Yellow to orangeEP7.0 P3175

## **ANALYTICAL CHARACTERISTICS**

ITEM	SPECIFICATION	
Content	98%~101%	HPLC(USP 34)
	97%~103%	UV (EP7.0 P3175)
Identification		
A: IR	Corresponds qualitatively to the reference	EP7.0 P3175, USP 34
B: Color Reaction	A blue color appears	USP34
C: HPLC	Corresponds qualitatively to the reference	EP7.0 P3175
Melting Point	48.0°C-52.0°C	USP 34 <741>
Water	Max 0.2%	KF(USP 34 <921>, EP7.0)
Sulfated ash	Max 0.1%	EP 7.0 P3175
Particle Size	Min 90% pass 80 mesh	USP 34 <786>
Heavy Metal	Max 20ppm	USP 34 <231>
Lead	Max 3ppm	EU Directive 629/2008
Residual Solvents	Must Comply	GC (USP 34 <467>)
Related substances	Single impurity: Max 0.5%	HPLC (USP 34 EP7.0 P3175)
	Sum of all impurities: Max 1.0%	HPLC (EP7.0 P3175)
	Sum of all impurities: Max 1.5%	HPLC (USP 34)

# Natural Health & Beauty, Nature's Way

To Care, To Share, To Be Well



# MICROBIAL CHARACTERISTICS

Total Plate Count	Max 1,000cfu/g	USP 34<2021>, EP7.0
Yeast &Mold	Max 50cfu/g	USP 34<2021>, EP7.0
Coliforms	Max 3cfu/g	USP 34<2021>, EP7.0
E.Coli	Negative/10g	USP 34<2022>, EP7.0
Salmonelle	Negative/25g	USP 34<2022>
S aureus	Negative/25g	USP 34<2022>

#### **INGREDIENTS**

Pure Coenzyme Q10

#### **LABELING**

In the United States and the European Union: Coenzyme Q10

#### **USES RECOMMENDATIONS**

#### **Human Nutrition**

Studies investigated many healthy benefits of Coenzyme Q10. These results provide evidence that Coenzyme Q10 is an important ingredient for functional food, beverage, and dietary supplements: Not only for elderly people, but for young and middle-aged ones too. As many consumers will ask for these enriched foods, beverages, and dietary supplements there will be a higher demand of Coenzyme Q10 in the industry for the future.

#### **Personal Care**

Prevents oxidative effects in human skin cells;

Protects from chronological and photoaging of dermal fibroblasts;

Reduces the effects of photoaging;

**Pharmaceutical** 

# HANDING RECOMMENDATIONS

Avoid contact with eyes. Wash thoroughly after handling. As with all chemicals, good industrial hygiene practices should be followed when handling this material.

Avoid freezing or excessive heat. Do not handle or store near an open flame, heat or other sources of ignition. Keep the container tightly closed and in a cool, well-ventilated place.

## PACKING&SHELF LIFE

Package 1kg (Outer: Aluminum tin; Inner: PE bags)

5kg (Outer: Aluminum tin; Inner: PE bags)
25kg (Outer: Fiber drum; Inner: PE bags)

**Shelf life** 2 years if sealed and stored properly.

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