



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### nanoCAL®

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
NNCGIP	2998	-	September 16, 2008	SDM	Original	TJK

<b>CHARACTERISTICS:</b>	Fine, free flowing, white powder, with pleasant odor. Freely soluble in water, with excellent clarity and stability. Product is a proprietary configured blend of calcium's lactate, gluconate, malate, acetate, and ascorbate. The proprietary patent pending manufacturing process utilizes advanced drying technology. Made in class 100K facility with injection grade water. Approximately 4.75 grams provide 100% RDI of calcium.
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<b>SPECIFICATIONS:</b>	Identification for calcium	To pass test
	Calcium content (original basis)	21.0% min
	Loss on drying (105 °C for 4 hrs.)	8.0% max
	Solubility	Freely soluble in water
	pH 1% solution in water	4.5-6.5
	Bulk density (Tapped)	0.35-0.6 g/cc
	Sieve test thru 80 mesh	90.0% min
	Chloride	500 ppm max
	Sulphate	500 ppm max
	Heavy metals	10 ppm max
	Arsenic	3 ppm max
	Lead	5 ppm max
	Total plate count	1000 cfu/g max
	Yeasts and molds	100 cfu/g max
	Escherichia coli	Absent
Salmonella	Absent	
Staphylococcus aureus	Absent	

<b>PACKAGING:</b>	25 kg drums with 15 drums per pallet, or 25 kg cartons with 27 drums per pallet.
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<b>APPLICATIONS:</b>	As a highly soluble, low tasting source of calcium for use in any food, beverage, and nutritional supplement application. nanoCAL's high calcium content offers a strong cost benefit.
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<b>SHELF LIFE AND STORAGE INSTRUCTIONS:</b>	Material should be re-tested against certificate of analysis 3 years from date of manufacture. Store in well closed container in a dry location at ambient room temperature.
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<b>OTHER:</b>	Manufacturing site is WHO cGMP, ISO 9000-2004, ISO 14000-2006 certified. Manufacturer has achieved a COS issued by the EDQM. It is certified by NQA to the requirement of HACCP under the Codex Alimentarius.
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