



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### VITAMIN A PALMITATE 500

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
VAPP5P	2665	79-81-2	June 15, 2010	LR	No. 1	TJK

<b>CHARACTERISTICS:</b>	A pale yellow, free-flowing, sandy powder that contains Vitamin A Palmitate (0.5 miu/g) and BHT (0.50%) as an antioxidant, corn starch, bovine gelatin and sucrose. Aka: Retinyl Palmitate
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<b>SPECIFICATIONS:</b>	Assay (Vitamin A content)	500,000 IU/g min
	Identification	
	Vitamin A Palmitate	To pass test (see dossier for methods)
	BHT	To pass test (see dossier for methods)
	Solubility	Practically insoluble in water, in warm water it swells and disperses to form an emulsion
	Loss on drying	5.0% max
	Heavy metals	10 ppm max
	Arsenic	3 ppm max
	Residual solvents	Complies with ICH requirements
	Through sieve No. 20	100%
	Thru sieve No. 40	90% min
	Thru sieve No. 100	15% max
	Total plate count	1000/g max
	Yeast and mold	100/g max
	Coliform	10 cfu/gm max
Escherichia coli	Absent/gm	
Salmonella	Absent/25 gram	

<b>PACKAGING:</b>	25 kg aluminum bag; 1 x 25 kg per carton; 8 cartons (25 kg/ea) per pallet 25 kg aluminum bags; 2 x 25 kg per carton; 6 cartons (50 kg/ea) per pallet
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<b>APPLICATIONS:</b>	Used in multivitamin tablets, hard gel capsules and dry food preparations
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<b>SHELF LIFE AND STORAGE:</b>	Vitamin A Palmitate 500 is sensitive to air, heat, light and humidity. In unopened original packaging, below 15°C, it can be stored for about 24 months. After opening it should be used within a short period of time. Keep container tightly closed.
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<b>OTHER:</b>	Vitamin A Palmitate 500 meets all requirements of the USP, Ph.Eur. and FCC when tested according to these compendia. It is Non-GMO. Plant is HACCP, ISO 9001/14001, cGMP, Kosher (KOF-K) and Halal certified. <b>NOTE: Product is not Kosher due to bovine gelatin encapsulation</b>
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