

TECHNICAL DATA SHEET

Product Information



Product Name: Rosemary SFE extract (origin: Turkey), PN AF-AN
Scientific name: *Rosmarinus officinalis*
Parts utilized for extraction: Leaves (dry)
Appearance: Dark-brown, viscous solution
Aroma: Absent
Solubility: Soluble in oil, insoluble in water

Raw Material Specification

Analysis	Method	Result
Total ash for herb	Ph. Eur. (2.4.16)	<5%
Pesticides	GC/MS, LC-MS/MS	Complies with Ph. Eur. (2.8.13)
Aflatoxins (G1, G2, B1, B2)	AOAC 999.07	Complies with Ph. Eur. (2.8.18)
Ochratoxin A	AOAC 2004.10	Complies with Ph. Eur. (2.8.22)
Benzo(a)pyrene (PAH)	JOSS 2002 25, pp. 96-100	<10 ppb

Extract Specification

Analysis	Method	Specification	Result
Carnosic acid	HPLC (in-house method)	>10%	10.57%
Carnosol	HPLC (in-house method)	<1%	0.84%
Volatiles (borneol, bornyl acetate, camphor, 1,8-cineole, verbenone)	GC-MS and GC-FID (in-house method)	<0.5% (combined)	0.3%
DPPH radical scavenging IC ₅₀ value	UV-vis (in-house method)	<50 ppm	28 ppm
Total Phenolic Content (mg g ⁻¹ GAE)	UV-vis (in-house method)	>80 mg g ⁻¹	143 mg g ⁻¹
Loss on drying (%)	Ph. Eur. (2.8.17)	<5%	3.4%
Ethanol residue (ppm)	HSGC (In-house method)	<500 ppm	Complies
Arsenic (As)	ICP-OES (In-house method)	N.D. (< 3 ppm)	N.D.
Lead (Pb)	ICP-OES (In-house method)	N.D. (< 2 ppm)	N.D.
Total aerobic microbial count (cfu/g)	ISO 4833-1	<10000	Complies
Yeast & mold (cfu/g)	ISO 21527-2	<100	Complies
<i>Escherichia coli</i>	ISO 16649-2	N.D. (in 1 g)	N.D.
<i>Salmonella</i>	ISO 6579	N.D. (in 25 g)	N.D.
<i>Pseudomonas aeruginosus</i>	ISO 13720	N.D. (in 1 g)	N.D.
<i>Staphylococcus aureus</i>	ISO 6888-1	N.D. (in 1 g)	N.D.

Additional Data

Storage conditions: Store in cool and dry place, keep away from intense light and high heat.
Rosemary SFE extract (*Rosmarinus officinalis*), product number AF-ANOX1TSF

Batch Number:
20250605-ANOX1TSF



Manufacturing Date:
05.06.2025

Carrier: Deodorized sunflower oil. This product does not contain additives.

Packaging: 1-5 kg/bottle, 10-25-50 kg/drum; **Shelf life:** 24 months

Dosage and use: Add **0.05-0.5% by weight** to impart an antioxidant effect based on food category. Some representative categories are listed in the table below. The product may be used to stabilise most oil-rich foods such as dairy products, meat products (for general prevention of lipid oxidation), cereals, and natural pigments.

Description	Maximum Use level (%)	Corresponding CA dose (mg/kg)*
Colouring	1.0 (10 g/kg)	1000
Flavouring	1.0 (10 g/kg)	1000
Edible oils (free of water)	0.05 (0.5 g/kg)	50
Flour products (incl. noodles and pasta)	0.05 (0.5 g/kg)	50
Bread and bakery products	0.04 (0.4 g/kg)	40
Raw meat and poultry	0.04 (0.4 g/kg)	40
Fermented meat products	0.04 (0.4 g/kg)	40
Sausage (raw)	0.04 (0.4 g/kg)	40
Sausage (dried)	0.10 (1 g/kg)	100
Sauces, dressings	0.10 (1 g/kg)	100
Seasoning and condiments	0.20 (2 g/kg)	200
Processed eggs and egg products	0.20 (2 g/kg)	200
Mustard	0.10 (1 g/kg)	100
Soups	0.05 (0.5 g/kg)	50
Chewing gum	0.20 (2 g/kg)	200
Dehydrated milk	0.20 (2 g/kg)	200
Dehydrated milk (for ice cream only)	0.03 (0.3 g/kg)	30
Food supplements	0.40 (4 g/kg)	400
Processed potato products	0.20 (2 g/kg)	200
Fruit and vegetable preparations (excluding compote)	0.2 (2 g/kg)	200

*CA = Carnosic acid; CRN = carnosol. Based on a guaranteed **10% content of CA** in extract.

Chromatogram (HPLC-DAD)

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