



## Specification: Telemorx® Ultra Grade Colostrum Powder > 35 % IgG (organic powder)

Revision: 04; Replaces version from 28.04.2010 Valid after 27.07.2011

### 1. Product

#### General Information

Skimmed, decaseinated, micro-filtered, freeze dried powder from colostrum of the first and second milking of the cow from organically raised animals

#### Statistic article number

10800

### 2. Description

#### Color

Yellow

#### Taste

Milky, strong

#### Smell

Milky, strong

#### Texture

Powder

#### Application

The Freeze Dried Colostrum powder is water soluble and can be added to liquid foods, drinks and cosmetics as well as encapsulated or tabletted.

### 3. Food Value and Chemical Composition

per 100 g

		Method
Energy value kJ	app. 1635	calculated
Energy value kcal	app. 385	calculated
Protein	55 – 70 g	§ 64b LFGB L01.00-10/1, mod.
Water	> 4 g	§ 64 LFGB, L02.06-EG(1-8), method 2
Carbohydrates	28 – 35 g	calculated
Fat	< 1 g	§ 64 LFGB, L 01.00-20, mod.
Ashes	6 – 8 g	§ 64 LFGB, L01.00-77, mod.
Lactose	22 – 30 g	§ 64 LFGB, L01.00-17, mod.
IgG	> 35 g	ELISA or Immunoassay
IGF-1	1,3 – 2,5 g/g	ELISA Assay
Antibiotic resistance	negative	Standard-Assay L01.01-5

#### 4. Microbiological requirements

		Method
Cell-count	<1,0x10 <sup>4</sup> cfu/g	§ 64 LFGB L00.00-88
Mildew	<1,0x10 <sup>2</sup> cfu/g	§ 64 LFGB 01.00-37
Yeasts	<1,0x10 <sup>2</sup> cfu/g	§ 64 LFGB 01.00-37
Coliforme	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L01.00-3
E-coli	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L06.00-36
Staphylococcus aureus	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L00.00-55
Clostridium perfringens	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L00.00-57
Enterobacteriaceae	<1.0x10 <sup>1</sup> cfu/g	§ 64 LFGB L05.00-5
Bacillus cereus	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L00.00-33
Enterococci	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L06.00-32
Anaerobic sporulating organisms	<1,0x10 <sup>1</sup> cfu/g	§ 64 LFGB L00.00-57
Salmonella	Negative in 25 g	§ 64 LFGB L00.00-20
Listeria spp.	Negative in 25 g	§ 64 LFGB L00.00-32

#### 5. Packaging

150 cc PET Packer Cobalt Blue Bottle with Pressure Seal Child Resistant Cap; Tyvek® Bag  
Desiccants

#### 6. Storage

Storage Cool (50°F – 77°F (10°C - 25°C)), dry and dark place  
Best before 2.5 years from the date of manufacturing

#### 7. ALBA List

Description	Present	Absent
Wheat and gluten sources		X
Shellfish		X
Eggs and egg sources		X
Fish		X
Peanuts and peanuts products		X
Soy		X
Milk and milk products	X	
Tree nuts and their derivatives		X
Celeriac		X
Mustard		X
Sesam		X

Sulphite (E220 – 228) und sulphur dioxide ( $\geq 10$ ppm SO <sub>2</sub> )		X
Lupin and products		X
Molluscs and products		X

**A guarantee for a complete absence of potential causes of hypersensitivity cannot be given. The data is based on our current knowledge and is granted to the best of our knowledge.**

### **8. GMO – Statement**

Product is GMO-free according to EU 1829/2003, 1830/2003 und 65/2004.

### **9. Please note**

**The Product is a natural product and may vary.  
Certified EU Organic (DE BY-70177 EG); DE-OKO-006 EG Agriculture**