

Product Specification

| | |
|--|------------------|
| Product Name | Tryptophan 350mg |
| Suggested Dosage | 1 per Day |
| Suggested Directions for Use | Oral |
| ERA Product Code | RM1C2140 |
| Version, Revision Date and Reason for Change | 1.0 (05.05.2023) |

Finished Product/Form Specification

| | |
|-------------------------------------|---|
| Size | #00 HPMC capsule |
| Appearance | White Fill in a Clear Two Piece Capsule |
| Uncoated Weight (mg) | 380mg |
| Total Weight (mg) | 500mg |
| Uniformity of Content and Unit Mass | ± 10% |
| Disintegration | < 30 minutes |
| Friability | - |

Additional information

| | |
|--------------------------|--|
| Suitable for Vegetarians | Yes |
| Suitable for Vegans | Yes |
| Best Before Date | Two Years from Date of Manufacture |
| Storage Conditions | Store in a cool, dry area away from light & heat |

Microbiology, PAH, Pesticides and Heavy Metals

| | |
|----------------------------|-------------------------------------|
| Total Viable Aerobic Count | Not more than 10 ⁵ cfu/g |
| Coliforms | Not more than 10 ³ cfu/g |
| Yeast | Not more than 10 ⁴ cfu/g |
| Mould | Not more than 10 ⁴ cfu/g |
| Escherichia coli | Absence in 10g |
| Salmonella | Absence in 25g |
| Heavy Metals | Not more than 10ppm |
| PAH | ≤50µg/kg |
| Pesticides | Complies to EU regulations |



Customisations



Small MOQ



Quality


 Speed
to Market

 Cost-Effective
Production

 Marketing
Support

 Manufactured
in the EU

Ingredients

| | Raw Material | Source | Function | Label Claim |
|---|----------------------------|-----------------|-------------------|------------------|
| 1 | L-Tryptophan | Synthetic | Active | Tryptophan 350mg |
| 2 | Cellulose Microcrystalline | Plant | Bulking Agent | N/A |
| 4 | Magnesium Stearate | Plant | Anti-Caking agent | N/A |
| 3 | Caps HPMC Veg #00 | Plant/Synthetic | Capsule | N/A |

All inputs calculations is based on Raw Material supplier specifications and CoA



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Food Intolerance Data/ Allergen Labelling

| Is the Product Free From: | Yes | No | Details |
|--|-----|----|---------|
| Celery Or Celery Derivatives | X | | |
| Celeriac or Celeriac Derivatives | X | | |
| Cereals containing Gluten (protein derived from Wheat, Rye, Barley, Oats, Spelt and Kamut) | X | | |
| Crustaceans or Crustaceans Derivatives (Lobster, Crab, Prawns, Shrimps, Langoustines etc) | X | | |
| Egg or Egg Derivatives | X | | |
| Fish or Fish Derivatives | X | | |
| Lupin or Lupin Derivatives | X | | |
| Milk or Milk Derivatives (including Lactose) | X | | |
| Molluscs or Mollusc Derivatives (Oyster, Squid, Cockles, mussels, Scallops, Snails etc) | X | | |
| Nuts or nut Derivatives (Including any possible sources of cross contamination) | X | | |
| Nut derived oils | X | | |
| Peanuts or Peanut Derivatives | X | | |
| Mustard and Mustard Derivatives | X | | |
| Sesame seed or Sesame seed Derivatives | X | | |
| Soya and Soya Derivatives | X | | |
| Sulphur Dioxide and Sulphites at levels above 10mg/kg or 10mg/Litre expressed as SO ₂ | X | | |
| Any other potential allergenic substances: | X | | |

This product conforms to regulation (EC) No: 1881/2006 setting maximum levels for certain contaminants in food stuff, (EC) No: 396/2005 setting maximum residue levels of pesticides in food and (EC) No: 1169/2011 food allergen labelling

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