



**Vernon Walden Inc**

Distributed by:  
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## PRODUCT DATA SHEET

### **d- $\alpha$ -Tocopheryl Acetate 700 i.u./gram Powder U.S.P. (Natural Vitamin E acetate)**

#### DESCRIPTION

Natural Vitamin E acetate 700 i.u./gram powder is a stabilized, fine particle, food-grade form of natural Vitamin E developed specifically for use in flour and resulting baked products, beverages, and powdered nutritional premixes. This product is manufactured from GMO free Starch (I.P.) and PCR Negative Vitamin E, and contains d- $\alpha$ -tocopheryl Acetate USP, Modified food starch, and Silicon Dioxide as a flow aid.

#### SPECIFICATIONS

|                          |   |
|--------------------------|---|
| Appearance:              | Light yellowish-tan fine powder   |
| Loss on drying:          | 5.0% maximum  |
| Assay:                   | 700 i.u./gram minimum   |
| Identification tests: A: | Bright red or orange color develops   |
| B:                       | Essentially no optical rotation   |
| C:                       | Passes  |
| Mesh size, Typical       | 100% through #40 USS<br>97% through #60 USS<br>80% through #100 USS<br>30% through #200 USS   |
| Solubility               | Soluble in cold water, with milky appearance  |
| Residual Solvents        | *Meets USP Requirements<br><i>*This specification is informational and not part of the release testing of this product. It is determined from the use of USP quality d-alpha tocopheryl acetate oil that meets the USP Residual Solvent limits, and the fact that the only solvent used in the production of this 700 i.u./gram powder is water. We therefore will guarantee all product will comply with the USP limits.</i> |
| Benzo(a)pyrene           | *1.0 ppb Maximum<br><i>*This specification is informational, but based on specifications and lot specific analysis provided for the d-alpha tocopheryl acetate used for the production of this 700 i.u./gram powder.</i>  |

#### STABILITY

This product is very stable when stored in a cool, dry area protected from light. Stability can be affected by the moisture content of the product in which it is used. Shelf life is 24 months, but will be extended as stability studies warrant.

#### COUNTRY OF ORIGIN

Manufactured in the USA from ingredients of Domestic and Imported origin.

#### PACKAGING

25 kg. net weight corrugated boxes lined with two security sealed polyethylene bags