



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 ⁴ cfu/g	§ 64 LFGB L00.00-88
Mildew	<1,0x10 ² cfu/g	§ 64 LFGB 01.00-37
Yeasts	<1,0x10 ² cfu/g	§ 64 LFGB 01.00-37
Coliforme	<1,0x10 ¹ cfu/g	§ 64 LFGB L01.00-3
E-coli	<1,0x10 ¹ cfu/g	§ 64 LFGB L06.00-36
Staphylococcus aureus	<1,0x10 ¹ cfu/g	§ 64 LFGB L00.00-55
Clostridium perfringens	<1,0x10 ¹ cfu/g	§ 64 LFGB L00.00-57
Enterobacteriaceae	<1.0x10 ¹ cfu/g	§ 64 LFGB L05.00-5
Bacillus cereus	<1,0x10 ¹ cfu/g	§ 64 LFGB L00.00-33
Enterococci	<1,0x10 ¹ cfu/g	§ 64 LFGB L06.00-32
Anaerobic sporulating organisms	<1,0x10 ¹ 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 (>=10ppm SO2)		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**