



Phosphatidylserine is an important phospholipid found in concentrated amounts in brain cells, and plays a significant role for cell maintenance and repair and memory enhancement. As a 'nutrient of brain', it has been globally recognized for its function of Alzheimer's disease prevention and brain function improvement. FDA gave 'Qualified Health Claim' status to phosphatidylserine, allowing labels stating that, 'Consumption of phosphatidylserine may reduce the risk of dementia in the elderly' and 'Consumption of phosphatidylserine may reduce the risk of cognitive dysfunction in the elderly'. The ADI for Phosphatidylserine is 600mg/day recommended by FDA.

It is transformed from the raw material of Non-GMO Soya Bean Lecithin and L serine by bio-enzyme and can be applied to yogurt, milk powder, bread, beverage, health care capsules and other foods.

SPECIFICATION	
Appearance	Powder, Light Yellow
Phosphatidylserine content	60%
Acetone Insoluble	Min.95%
Moisture	Max. 2%
Residual solvents (n-hexane)	Max. 25 mg/kg
Total Plate Count	NMT 1,000 CFU/g
Yeast and Molds	NMT 100 CFU/g
E.Coli	Negative
Coliform	Negative

Regulations:

In May 2003, U.S. FDA passed the health claim that PS could lower the chance of getting cognitive disorder for middle aged and elderly people. In July 2006, PS was granted GRAS certification by U.S. FDA, it could be used as dietary supplement ingredient of foods such as yogurt, milk powder, bread, ready to drink etc.

Ministry of Health P. R. Of China issued in 2010 the 15th public announcement that Phosphatidylserine as a new-resource food, might be used in all foods except baby foods.

In August 2011, the European Union formally allowed Phosphatidylserine as a new type of food ingredient to be added in products such as yogurt, milk powder, grain cracker etc.

Storage conditions: stored in a cool, dry and clean place, avoid direct sunlight.

Packing information: 1kg/bag*10bag/carton,25kg/fiber drum

Shelf life:

24 months



