



Technical Data Sheet

Product Name: Juniperus Communis Fruit Extract

Botanical source: *Juniperus communis L.*

Specification: Ratio 10:1

Grade: Food grade and Cosmetic grade

Part used: Fruit

Appearance: Brown Yellow Fine Powder

Test method: TLC



Juniperus communis, the common juniper, is a species of conifer in the genus *Juniperus*, in the family Cupressaceae. It has the largest geographical range of any woody plant, with a circumpolar distribution throughout the cool temperate Northern Hemisphere from the Arctic south in mountains to around 30°N latitude in North America, Europe and Asia. Relict populations can be found in the Atlas Mountains of Africa.

Benefits:

- 1, People use the juniper berry to make medicine. Medicinal preparations include the extract of juniper berry, as well as the essential oil of juniper berry. Don't confuse juniper berry oil with cade oil, which is distilled from juniper wood (*Juniperus oxycedrus*).
- 2, Juniper is used for digestion problems including upset stomach, intestinal gas (flatulence), heartburn, bloating, and loss of appetite, as well as gastrointestinal (GI) infections and intestinal worms. It is also used for urinary tract infections (UTIs) and kidney and bladder stones. Other uses include treating snakebite, diabetes, and cancer.
- 3, Some people apply juniper directly to the skin for wounds and for pain in joints and muscles. The essential oil of juniper is inhaled to treat bronchitis and numb pain.
- 4, In foods, the juniper berry is often used as a condiment and a flavoring ingredient in gin and bitter preparations. The extract and essential oil are used as a flavoring ingredient in foods and beverages.
- 5, In manufacturing, the juniper oil is used as a fragrance in soaps and cosmetics.
- 6, Juniper extract and juniper oil are used in cosmetics including lipstick, foundation, hair conditioners, bath oils, bubble bath, eye shadow, and many other products.

Application:

1. Applied in health product field
2. Applied in food field
3. Applied in cosmetic field



Technical specification:

ITEM	SPECIFICATION
Assay	Ratio 10:1
Appearance	Brown Yellow Fine Powder
Odor/Taste	Characteristic
Particle size	100% through 80 mesh
Residue on Ignition	≤5.0%
Loss on Drying	≤5.0%
Density	0.5-0.7g/ml
Solvent Used	Water
Heavy Metals	≤10ppm
Pb	≤2ppm
As	≤2ppm
Residual Pesticide	Negative
Microbiological Analysis	
Total Plate Count	≤10000cfu/g
Yeast & Mold	≤1000cfu/g
E.Coli	Negative
Salmonella	Negative

Packaging Details:

Package: 25kgs/fiber drum, inner with double-layer plastic bags.

Shelf life: 2 years when properly stored.

Storage: Store in cool & dry place, do not freeze, and keep away from direct strong light.

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