



## Specification Sheet

|                             |          |                        |           |
|-----------------------------|----------|------------------------|-----------|
| <b>Product Name</b>         | DHEA     | <b>Product Code</b>    | SD01      |
| <b>CAS NO.:</b>             | 53-43-0. | <b>Shelf Life</b>      | 3 Year(s) |
| <b>Manufacturing Origin</b> | China    | <b>Material Origin</b> | China     |

| ITEMS                                  | SPECIFICATIONS  | METHOD |
|--|---|--------|
| <b>Organoleptic Tests</b>              |   |        |
| Appearance                             | White or almost white Crystalline powder  | Visual |
| Odor & Taste                           | Characteristic  | Visual |
| <b>Physical Characteristics</b>        |   |        |
| Loss on Drying                         | ≤0.5%   | USP    |
| Residual on Ignition                   | ≤0.1%   | USP    |
| Specific Optical Rotation              | +12.0°~+15.0°   | USP    |
| Individual Impurity                    | ≤0.1%   | USP    |
| Hydroxylamine                          | ≤5.0 ppm  | USP    |
| Melting Point                          | 149~151 ° C   | USP    |
| <b>Assay</b>                           |   |        |
| Dry Basis                              | 98.5~102.0 %  | USP    |
| <b>Impurity</b>                        |   |        |
| Total Impurities                       | ≤0.5 ppm  | USP    |
| <b>Microbiological Characteristics</b> |   |        |
| Total Plate Count                      | ≤1000 cfu/g   | AOAC   |
| Yeast and Mold                         | ≤100 cfu/g  | AOAC   |
| Coliforms                              | ≤0.4 cfu/g  | AOAC   |
| <i>Escherichia coli</i>                | Negative  | AOAC   |
| <i>Salmonella enterica</i>             | Negative  | AOAC   |
| <i>Staphylococcus Aureus</i>           | Negative  | AOAC   |
| <b>Package</b>                         | Net 25Kg per fiber drum with 2-layer food grade plastic bags inside               |        |
| <b>Shelf Life</b>                      | 3 years under good storage condition  |        |
| <b>Storage</b>                         | Store in cool and dry place. Do not freeze. Keep away from strong light and heat. |        |

