

Olive Fruit Maslinic acid P10



Features

“Olive Fruit Maslinic acid” is a powder ingredient extracted from olive fruit , and supports you to create healthy and active life.

Specifications

Product Name	Olive Fruit Maslinic acid P10	Maslinic acid	10 % or more
Property	Pale yellow to light green powder	Loss on Drying	≤ 8 %
Heavy metals	≤ 20 ppm	Total Plate Count	≤ 1,000 cfu/g
Arsenic	≤ 2 ppm	Coliforms	Negative

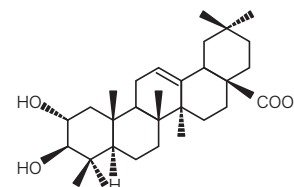


Applications

Supplements (including soft capsules, hard capsules, granules, or tablets), protein powders, beverages, jelly, gummy candy, confectionery, etc.

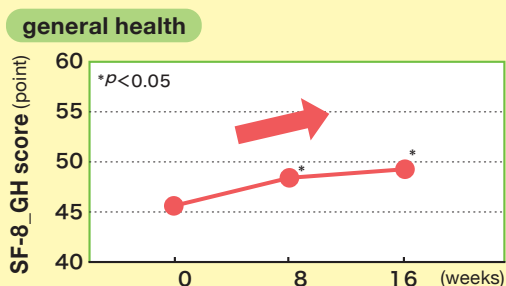
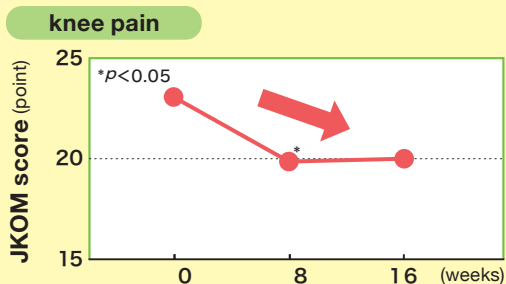
Safety

- Acute oral toxicity in rats [LD₅₀ > 2000 mg/kg]
- Repeated dose 28-day oral toxicity in rats [NOAEL > 1000 mg/kg/day]
- Repeated dose 28-day oral toxicity in human [NOAEL > 3000 mg/day]
- Ames test : Negative



Research and Evidences

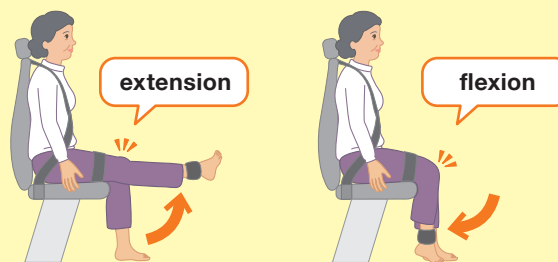
Efficacy in relief of knee joint pain



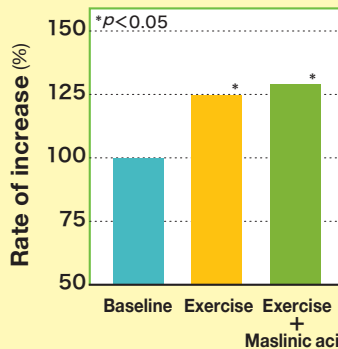
Study design	an open-label study
Dosage	maslinic acid 30 mg/day
Participants	29 subjects (70.7 years)
Period of administration	16 weeks

S.Fukumitsu *et al.*, *J Clin Biochem Nutr* (2017)

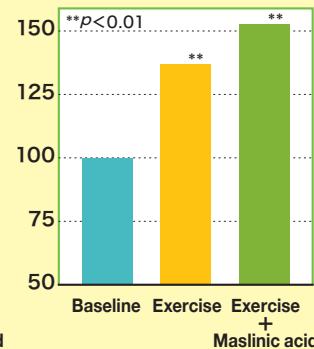
Efficacy in improvement of muscle mass with resistance training



extension peak torque



flexion peak torque



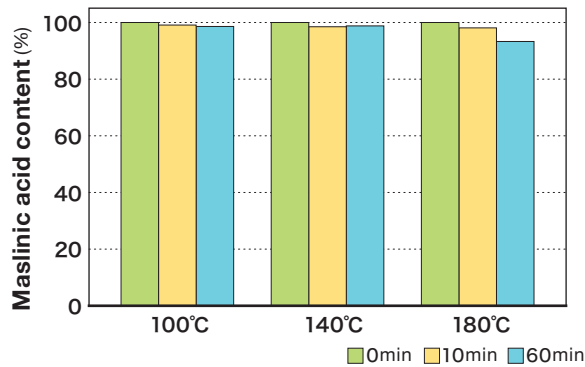
Study design	a randomized, double-blinded, placebo-controlled study
Dosage	maslinic acid 50 mg/day
Participants	36 subjects (71.1 years)
Period of administration	20 weeks

The 70th Japanese Society of Physical Fitness and Sports Medicine Collaborative research with university of Tsukuba

Resistant to heat and pH stability

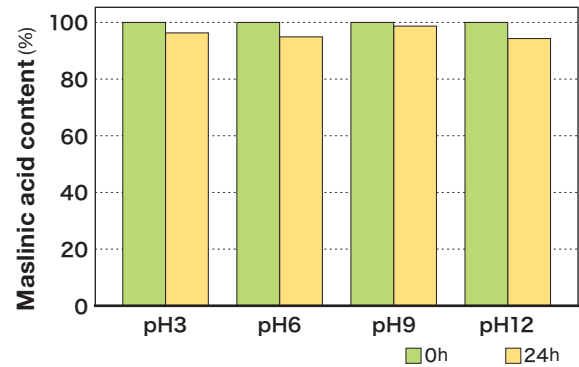
Heat stability test

Olive Fruit Maslinic acid boasts high stability against heat. It is suitable for products involving sterilization and other heat treatments in processing.



pH stability test

Olive Fruit Maslinic acid boasts high stability against pH changes. It can be equally used in processed foods with an acidic or alkaline tendency.



The analysis of maslinic acid content using HPLC

We could quantitate the content of maslinic acid in raw materials and processed foods.

If you have any questions in relation to quantitative determination of maslinic acid in products, please feel free to contact us.

