



# Primary Organics

Natural Botanical Extracts & Essential Oils

## Primaphyte™ Grape Seed NG

**Grape seed extract** is one of the most popular natural products in the world. It has been widely used in food, beverages and cosmetics. The first interest in grape seed extract was by scientists in the latter part of the 20<sup>th</sup> Century due to an outgrowth of research about the "French Paradox." The French Paradox shows a low incidence of heart disease (nearly half that of the United States) among the French despite a high incidence of known dietary and other contributing factors to heart disease. Grape seeds have been found to be the richest source of OPCs or Oligomeric Procyandilol Complexes.

- *Grape seed* material: *Grapes* are collected from vineyards where they are planted under strict quality control standards.
- Extract process: **vacuum and low temperature extraction**.
- Quality control: by using **HPLC**, we check Oligomeric Procyandilol Complexes (OPC) the most important active ingredient in **Grape seed extract**, to verify product quality.
- International standard **1999 National Nutrition Foods Association USA standard**.

<b>Product Name</b>	<b>Primaphyte™ Grape Seed NG</b>
<b>Item#</b>	<b>PO-003-NG</b>
<b>INCI Name</b>	<b>Vitis Vinifera (grape) Seed Extract &amp; Glycerin &amp; Water</b>
<b>Active Ingredient Marker (A.I.M)</b>	<b>Oligomeric Procyandilol Complexes</b>
<b>Physical and Chemical properties</b>	
<b>Appearance</b>	<b>Dark red clear liquid</b>
<b>Odor</b>	<b>Characteristic</b>
<b>Solubility</b>	<b>Miscible in water/Oil insoluble</b>
<b>PH</b>	<b>5.78 – 6.78</b>
<b>Specific gravity (water=1)</b>	<b>1.179 -1.199@ 20 °C /4 °C</b>
<b>freezing point</b>	<b>&lt; 0 °C</b>
<b>Boiling point</b>	<b>105.8 _ 106.2 °C</b>
<b>Refractive Index</b>	<b>1.4350 _1.4450</b>
<b>Percent Non-volatile (by weight)</b>	<b>100%</b>