Xantho-Flav Pure

- **Overview**
  - *Xantho-Flav Pure* is a natural product produced from hops.
  - The active ingredient in *Xantho-Flav Pure* is the hop polyphenol xanthohumol.
  - *Xantho-Flav Pure* can be used as an ingredient in food, cosmetics or pharmaceutical applications.

- **Specification**
  - **Description:** A yellow colored powder.
  - **Concentration:** > 85% xanthohumol by HPLC
  - **Ethanol, Ethylacetate:** < 0.1% by GC
  - **Density:** ~0.5 g/ml
  - **Solubility:** Very soluble in ethanol, nearly insoluble in water.
Properties

- **Physiological Properties**
  Xantho-Flav Pure contains a high concentration of the prenylated flavonoid Xanthohumol. As demonstrated in numerous "in-vitro"-tests Xanthohumol shows a wide range of potentially beneficial effects, among which is its high degree of antioxidative activity. Its bioavailability, impact on metabolism, and pharmacokinetics have all been examined in animal testing. A dose rate of 100 mg of Xanthohumol per kg of animal weight showed no toxic effect. *(Molecular Nutrition and Food Research Edition 9/05)*

- **Orac Test Results**
  - Peroxyl Radical Scavenging Capacity
    - Xanthohumol (> 98%) 23447 µmol Trolox/g
    - Isoxanthohumol (> 98%) 19073 µmol Trolox/g
    - *Quercetin-Dihydrate (90%) 21779 µmol Trolox/g
  - Hydroxyl Radical Scavenging Capacity
    - Xanthohumol (> 98%) 72245 µmol Trolox/g
    - Isoxanthohumol (> 98%) 29600 µmol Trolox/g
    - *Quercetin-Dihydrate (90%) 5610 µmol Trolox/g
  *Quercetin-Dihydrate (90%) was used as a reference standard.

- **Storage stability**
  Xantho-Flav Pure is stable for two years from the date of production. The product should be stored < 5° C and be protected from light.

- **Safety**
  Xantho-Flav Pure is classified in GHS category 5. If Xantho-Flav Pure comes in contact with the eyes wash off with plenty of water and seek medical attention. For full safety information please see the relevant Steiner material safety data sheet.

- **Quality**
  All Hopsteiner® products are produced in plants accredited to internationally accepted quality standards. Xantho-Flav Pure is Food Grade and Kosher.

Packaging

Xantho-Flav Pure is packaged in various types of contains depending on custom requirements.

Analytical methods

Xanthohumol and iso-xanthohumol can be quantified by HPLC using Analytica-EBC 7.8 using external calibration standards of pure xanthohumol (370 nm) and pure iso-xanthohumol (290 nm).

Technical Support

We will be pleased to offer help and advice on the full range of Hopsteiner® products:

- Copies of all relevant analytical procedures
- Material Safety Data Sheets (MSDS)
- Assistance with pilot or commercial trials
- Specialist analytical services

Remarks

We take great care in preparing Xantho-Flav Pure from hops, however, the use or application is the sole responsibility of the buyer.