

BALCHATURBHADRIKA SYRUP

Monograph No. – 120006 ver 3.0

Issue No: 03

Date of Issue: 16/11/2016

Text Reference : AFI Part – 1, 7/24

Amendment No : 01

Amendment Date : 22/08/2017

Shelf Life: 3 years

Description

Brown colour syrup, viscous liquid, characteristic odour, taste sweet.

Specific gravity at 25°

1.20 – 1.30 g/ml

Refractive Index

1.40 – 1.45

pH

6.0 – 7.3

Brix

45 – 55 %

Thin Layer Chromatography Solvent system

Toluene : Ethyl acetate
(7 : 3)

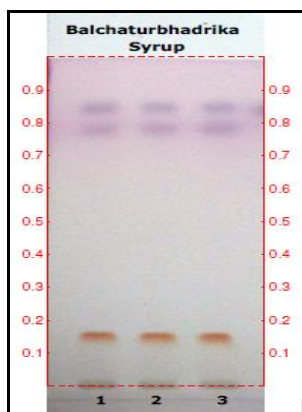
Details

Solvent of Extraction – Ethyl acetate

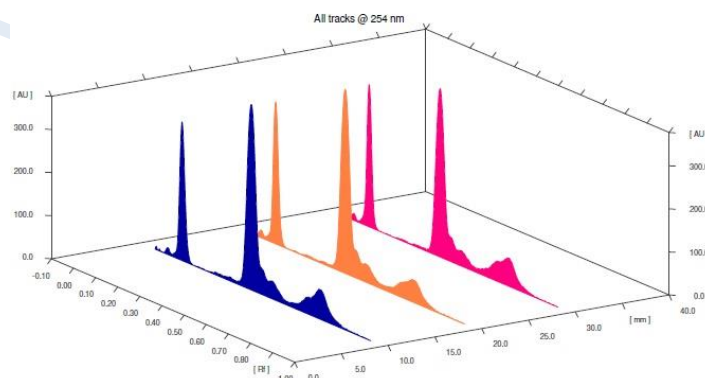
Solvent front – 90 mm

Total No. of Major spots – 3

Detection – After spraying Anisaldehyde H_2SO_4



Major Spots	Colour	Approx. Rf.
1	Orange	0.16
2	Violet	0.78
3	Violet	0.84



3D Peak Display of Balchaturbhadrika syrup at 254 nm

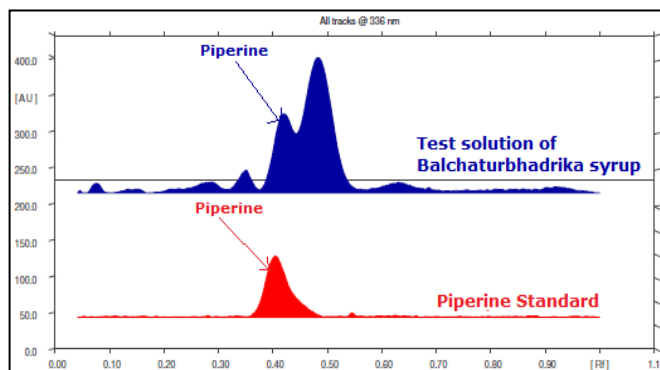
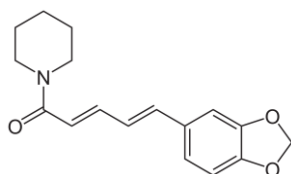
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Note : [†] : These extra tests can be performed on every batch at extra cost. Tests can be ascertained on request.

HPTLC Profile[†]

i) Piperine

When examined in the range of 200 nm to 400 nm, the test solution shows absorption maxima at about 336 nm corresponding with Piperine standard.



Heavy metal

Lead (Pb)

NMT 10 ppm

Mercury (Hg)

NMT 1 ppm

Arsenic (As)

NMT 3 ppm

Cadmium (Cd)

NMT 0.3 ppm

E. coli

Absent/g

P. aeruginosa

Absent/g

Salmonella sp.

Absent/g

Staphylococcus sp.

Absent/g

Total Microbial plate count (TPC)

NMT 10⁵ c.f.u./g

Total Yeast & Mould count (TYMC)

NMT 10³ c.f.u./g

Pesticide Residue[†] (OC+OP)

Complies as per API

Aflatoxins B1,B2,G1,G2[†]

Complies as per API