

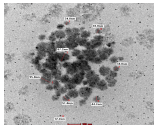
AIRAH



Quantum Fusion

Product Specification

Brand	: QUANTF BHARAT
Product Name	: AIRAH
Particles Size	: <12.4-87.2 nm
Formula	: Multimetallic Nanoparticles like Ca, Fe, Al, Mg, S, P, and K
Storage Temperature	: 20 to 38°C



TEM Image of AIRAH

Stability and reactivity

The product is chemically stable under standard ambient conditions (room temperature).
Non reactive under normal conditions of use and storage (room temperature).

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MINERALS

Parameters	Units	Methods	Results of Analysis
Calcium	mg /100g	SOP-CHM-27-01(PART A)	5.86
Iron	mg /100g	SOP-CHM-27-01(PART A)	0.73
Potassium	mg /100g	SOP-CHM-27-01(PART A)	225.54
Aluminium	mg /kg	SOP-CHM-27-01(PART A)	7.34
Manganese	mg / kg	SOP-CHM-27-01(PART A)	0.84
Phosphorus	mg / kg	AOAC 995.11 (22nd edition) : 2023	71.58
Sulphur as Sulphur Dioxide	mg / kg	AOAC 990.28 (22nd Edition) : 2023	33.09

*Percentage contribution to Recommended Dietary Allowance calculated on basis of 2000kcal energy 1 Serve = 100g

BLQ - Below Limit of Quantification

LOQ (Limit of Quantification) for Total Carbohydrate = 0.01g/100g, Protein = 0.01g/100g, Total Sugar = 2.0g/100g, Added Sugar = 1.0g/100g, Trans Fat = 0.1g/ 100g, Cholesterol = 1.0mg/100g

VITAMINS

Parameters	Units	Methods	Results of Analysis
Vitamin C	mg/100g	IS 5838 : 1970 Reaff 2020	68.15
Vitamin B1	mg/100g	By HPLC	0.07
Vitamin B2	mg/100g	By HPLC	0.01
Vitamin B3	mg/100g	By HPLC	0.96
Vitamin B6	mg/100g	By HPLC	4.04
Vitamin B9	mg/100g	By HPLC	3.90
Vitamin B12	mg/100g	By HPLC	9.95
Vitamin A as betacarotene	mg/kg	By HPLC	0.237
Vitamin k	mg/kg	By HPLC	0.164

BLQ - Below Limit of Quantification

LOQ (Limit of Quantification) for Vitamin D = 10.0 μ g / 100g,

Vitamin E = 0.01mg / 100g, Vitamin B7 = 2.0mcg / 100g,

Vitamin B12 = 2.0mcg / 100g

NUTRITIONAL ANALYSIS

Parameters	Units	Methods	Results of Analysis	RDA Value*	% RDA
Energy	Kcal/100g	SOP-CHM-27-01 (PART A)	365.16	2000	18.26%
Total Carbohydrate	g/100g	SOP-CHM-27-01 (PART A)	85.10	-	-
Protein	g/100g	SOP-CHM-27-01 (PART A)	5.47	-	-
Trans Fat	g/100g	SOP-CHM-27-01 (PART A)	0.32	67	0.48%
Total Sugar	g/100g	SOP-CHM-27-01 (PART A)	82.43	-	-

PHYSICAL AND CHEMICAL PROPERTIES

Physical State	Semisolid	Oxidizing properties	None
Color	Light Brown	Flammability	None
Odor	Slightly caramelized bread smell	(solid, gas)	
		Upper / lower flamma bility or explosive limits	None
pH	5.20	explosive limits	
Moisture	13.60	explosive limits	80%
Explosive properties	Not classified as explosive	Water solubility	6 months
		Shelf Life	6 months