



## Brown Rice Protein Concentrate Specification

**Material Number:** 1028212 & 1028503

**Description:** **Conventional Oryzatein® 80 (1028212)** and **Organic Oryzatein® 80 (1028503)** is an excellent source of vegan, allergen-friendly protein. Produced under trade secret and proprietary by means of an all natural proprietary process; it is being used as a replacement for and or in conjunction with Soy Protein and Whey Protein in food grade products including protein supplements, bars and nutritional drinks. **Oryzatein® 80** and **Organic Oryzatein® 80** have excellent functional qualities.

**Physical:**

|               |                                                              |
|---------------|--------------------------------------------------------------|
| Appearance    | Light Brown — Beige Powder                                   |
| Flavor        | Bland                                                        |
| Texture       | Free flowing and free of foreign material                    |
| Particle Size | Not more than 210 mesh, target: 180 (Particle Size Analyzer) |

**Manufacturer Information:** **Oryzatein® 80** and **Organic Oryzatein® 80** are manufactured from whole grain brown rice in a FDA melamine exempt facility. Free of Sulfites, Sulfates, Melamine and Cyanuric Acid. BT63 and FDA compliant.  
FDA GRAS approved and produced in China. GMP produced in an ISO 22000 and GFSI certified facility.

| Specifications                | Technical Standard   | Testing Method              |
|-------------------------------|----------------------|-----------------------------|
| ID Testing                    | Conforms to Standard | Organoleptics               |
| Protein (dried basis, N=6.25) | ≥ 80%                | GB 5009.5-2016 (1st method) |
| pH                            | 4.0-8.0              | GB 5009.237-2016            |
| Fat                           | ≤ 5%                 | GB 5009.6-2016 (2nd method) |
| Dietary Fiber*                | ≤ 10%                | GB/T 5009.10-2003           |
| Moisture                      | ≤ 5%                 | GB 5009.3-2016 (1st method) |
| Ash*                          | ≤ 4.5%               | GB 5009.4-2016 (1st method) |
| Total Carbohydrate*           | ≤ 18%                | GB 28050-2011               |
| Arsenic (ppm)                 | ≤ 0.20               | EN 15763-2009               |
| Cadmium (ppm)                 | ≤ 0.30               | EN 15763-2009               |
| Lead (ppm)                    | ≤ 0.25               | EN 15763-2009               |
| Mercury (ppm)                 | ≤ 0.045              | EN 15763-2009               |
| Gluten                        | ≤ 20 ppm             | AOAC 2015.05 (ELISA)        |

| Microbiology           | Technical Standard | Testing Method               |
|------------------------|--------------------|------------------------------|
| TPC (cfu/g)            | ≤ 15,000           | GB 4789.2-2022               |
| Yeast and Mold (cfu/g) | ≤ 100              | GB 4789.15-2016 (1st method) |
| Coliform (cfu/g)       | ≤ 30               | GB 4789.3-2016 (2nd method)  |
| E. coli (cfu/10g)      | Negative           | USP <2022>                   |
| Salmonella (cfu/375g)  | Negative           | AOAC 2003.9-2011             |
| Staph aureus (cfu/10g) | Negative           | USP <2022>                   |

**Packing and Storage:**

- Poly lined, moisture barrier kraft paper bags with stitching on top and bottom
- Net weight 25 kg (55.1 lbs) bags. Shrink-wrapped pallets include 30 bags x 25 kg each, totaling 750 kg. 24,000 kg in an FCL (Full Container Load)
- Store in a clean, dry and odor-free environment with controlled humidity at ambient temperature.

**Shelf Life:** 24 months in unopened bags, stored at temperatures below 80°F (27°C)

*All descriptions, specifications, suggestions and data ("Technical Data") supplied above are believed to be reliable but (i) Axiom Foods, Inc. (Axiom) shall incur no liability by reason of inaccuracies or omissions in Technical Data; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Axiom is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Axiom (or to be implied from negotiations between Axiom and the Purchaser) concerning the quality fitness for a particular purpose. \*Tested on skip lot basis.*