

ORYZATEIN® 2.1

Brown Rice Protein Concentrate Specification

Material Number: 1168202 & 1168501

Description: **Conventional Oryzatein® 2.1 (1168202)** and **Organic Oryzatein® 2.1 (1168501)** are an excellent source of vegan, hypo-allergenic protein.
Oryzatein® 2.1 can be 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.

The difference between this product and our regular **Oryzatein®** line is — this is the first Brown Rice Protein that can be used in beverages (where a suspension is required), in powdered drinks where grittiness is an issue, and in other applications where "the lack of texture" is required.

Physical:

Appearance	Very light tan
Flavor	Bland
Texture	Free flowing and free of foreign material
Particle Size	≥ 95% through 300 mesh

Manufacturer Information: **Oryzatein® 2.1** is manufactured in China from whole grain brown rice. Free of Sulfites, Sulfates, Melamine and Cyanuric Acid. GMP produced in a GFSI certified facility.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 80%	USP <461>
pH	4.5-7.0	USP <791>
Fat	≤ 5%	Acid hydrolysis
Dietary Fiber*	≤ 10%	AOAC 991.43
Moisture	≤ 8%	USP <731>
Ash	≤ 5%	USP <281>
Total Carbohydrate*	≤ 18%	Calculation
Arsenic (ppm)	≤ 0.20	USP <233>
Cadmium (ppm)	≤ 0.20	USP <233>
Lead (ppm)	≤ 0.20	USP <233>
Mercury (ppm)	≤ 0.03	USP <233>
Gluten*	≤ 20 ppm	AOAC 2015.05 (ELISA)

Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 10,000	USP <61>
Yeast and Mold (cfu/g)	≤ 1,000	USP <61>
Coliform (cfu/g)*	≤ 30	USP <61>
E. coli (cfu/10g)	Negative	USP <62>
Salmonella (cfu/375g)	Negative	USP <62>
Staph aureus (cfu/10g)	Negative	USP <62>

Packing and Storage:

- Poly lined, moisture barrier kraft paper bags with stitching on top and bottom
- Net weight 20 kg (44.1 lbs) bags. Shrink-wrapped pallets include 25 bags x 20 kg each, totaling 500 kg. 20,000 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.*