



Brown Rice Protein Concentrate Specification

Material Number: 1008201 & 1008502

Description: Axiom's groundbreaking **Conventional Oryzatein® SG-BN (1008201)** and **Organic Oryzatein® SG-BN (1008502)** is the suspension grade rice protein, eliminating the previous challenges of formulating with brown rice protein. Food, beverage and nutrition manufacturers benefit from the grit-free, increasingly functional plant protein that eliminates the need for suspension-aiding gums.

As part of Axiom's commitment to innovation, this is the 4th in line of **Oryzatein®** brown rice proteins. After years of R&D, nature and technology have come together to change the course of plant proteins, with more possibilities to come.

Physical:	Appearance	Light Brown Powder
	Flavor	Soft palatable flavor
	Texture	Free flowing and free of foreign material
	Particle Size	Approx. 200 mesh

Manufacturer Information: FDA GRAS approved and produced in the US by a GFSI SQF certified facility, our SG-BN material is of the highest quality. This fine suspendable material is great for most any nutritional or beverage applications.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 75%	AOAC 950.48
Fat*	≤ 8%	AOAC 935.38
Dietary Fiber*	≤ 10%	AOAC 985.29
Moisture	≤ 6%	AOAC 925.09
Ash*	≤ 5%	AOAC 923.03
Total Carbohydrate*	≤ 18%	Calculation
Arsenic (ppm)	≤ 0.20	AOAC 2015.01
Cadmium (ppm)	≤ 0.65	AOAC 2015.01
Lead (ppm)	≤ 0.40	AOAC 2015.01
Mercury (ppm)	≤ 0.045	AOAC 2015.01
Gluten*	≤ 20 ppm	AOAC 2015.05

Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 35,000	AOAC 2015.13
Yeast and Mold (cfu/g)	≤ 100	AOAC 2014.05
Coliform (cfu/g)	≤ 30	AOAC 991.14
E. coli (cfu/g)	< 10 cfu/g	PCR (BAM Chp 4)
Salmonella (/375g)	Negative	PCR (BAM Chp 5)
Staph aureus (cfu/g)	< 10 cfu/g	PCR (BAM Chp 12)

Packing and Storage:

- Multi-walled, Kraft paper bags, inner food grade polyethylene liner
- Net weight 20 kg bags (44.093 lbs)
- Store in a cool, dry place at temperatures below 25°C (77°F)

Shelf Life: 24 months in unopened bags, stored at temperatures below 25°C (77°F)

Patents: axiomfoods.com/patents

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