



Rice Dairy Alternative Specification

Material Number: 2500203 & 2500502

Description: A unique dairy-free dry ingredient, **Conventional Oryz-O-Lait™ (2500203)** and **Organic Oryz-O-Lait™ (2500502)** Rice Dairy Alternative is made from 100% non-GMO whole grain brown rice, and contains essentially all the protein, bran oil, vitamins, fiber, and carbohydrates found in whole, unpolished brown rice. Using a chemical-free process, whole rice is processed with natural enzymes to produce a balanced blend of glucose, maltose and complex carbohydrates. Axiom uses no chemical additives. Free of Sulfites and Sulfates.

Physical:	Appearance	Off White — Beige
	Flavor	Bland but sweet
	Texture	Free flowing and free of foreign material
	Particle Size	Approx. 40 Mesh

Manufacturer Information: **Oryz-O-Lait™** and **Organic Oryz-O-Lait™** Rice Dairy Alternative is manufactured, packaged, held, and shipped in conformity with Good Manufacturing Practice and all other applicable laws and regulations of the U.S. Food and Drug Administration (FDA). Produced in the United States at a GFSI SQF certified facility, using multi-level quality control for all parameters includes third party testing.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 6%	AOAC 950.48
pH*	5-8	AOAC 943.02
Fat	≤ 5.0%	AOAC 935.38
Dietary Fiber	≤ 6.5%	AOAC 985.29
Moisture	≤ 4.0%	AOAC 925.09
Ash	≤ 2.0%	AOAC 923.03
Total Carbohydrate	≤ 90%	Calculation
Arsenic (ppm)	≤ 0.85	AOAC 2015.01
Cadmium (ppm)	≤ 0.05	AOAC 2015.01
Lead (ppm)	≤ 0.05	AOAC 2015.01
Mercury (ppm)	≤ 0.02	AOAC 2015.01
Gluten (ppm)	≤ 20	AOAC 2012.01
Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 10,000	AOAC 2015.13
Yeast and Mold (cfu/g)	≤ 100	AOAC 2014.05
Coliform (cfu/g)	≤ 30	AOAC 991.14
E. coli (cfu/g)	< 10	PCR (BAM Chp 4)
Salmonella (/375g)	Negative	PCR (BAM Chp 5)
Staph aureus (cfu/g)	< 10	PCR (BAM Chp 12)

Packing and Storage:

- Multiwall, Kraft paper bags, inner food grade polyethylene liner
- Net weight 50 lbs (22.68 kg) bags
- Store in a clean, dry and odor-free environment with relatively low humidity

Shelf Life: 24 months in unopened bags, stored at temperatures below 75°F and less than 50% relative humidity.

*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.*