

# Product Sheet



## Rice protein

- Description**
- Rice protein is a food protein manufactured from polished broken rice after aqueous extraction and subsequent drying.
  - Rice protein is a finely ground and sieved powder.

## Specifications

### Physical and Chemical Parameters

Parameter	Limit	Unit	Method <sup>2</sup>	Frequency
<b>Moisture</b> <sup>1</sup>	max 12	g/100 g	ISO 712	each batch
<b>Protein (N* 6.25)</b> <sup>1</sup>	min.84	g/100 g d.m.	ISO 1871	each batch
<b>Ash, crude</b> <sup>1</sup>	max 2.0	g/100 g d.m.	ISO 2171	each batch
<b>Fat, crude</b> <sup>1</sup>	max 5	g/100 g d.m.	ISO 11085	each batch
<b>Particle size distribution</b> <sup>1</sup>			Laser diffraction	each batch
> 200 µm	max 10	g/100 g		
200 - 150 µm	max 25	g/100 g		
D <sub>10</sub>	max 70	µm		
D <sub>50</sub>	max 150	µm		
D <sub>90</sub>	max 260	µm		
<b>Arsenic, inorganic</b>	max 0.3	mg/kg	ICP-MS	monitoring
<b>Lead</b>	max 0.2	mg/kg	ICP-MS	monitoring
<b>Cadmium</b>	max 0.5	mg/kg	ICP-MS	monitoring
<b>Mercury</b>	max 0.05	mg/kg	ICP-MS	monitoring
<b>Aflatoxin B<sub>1</sub></b>	max 2.0	µg/kg	HPLC-MS	monitoring
<b>Aflatoxin B<sub>1</sub>, B<sub>2</sub>, G<sub>1</sub>, G<sub>2</sub></b>	max 4.0	µg/kg	HPLC-MS	monitoring
<b>Ochratoxin</b>	max 3.0	µg/kg	HPLC-MS	monitoring
<b>Deoxynivalenol</b>	max 200	µg/kg	HPLC-MS	monitoring
<b>Zearalenone</b>	max 50	µg/kg	HPLC-MS	monitoring

<sup>1</sup> on Certificate of Analysis

<sup>2</sup> or validated equivalent

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## Microbiological Parameters

Parameter	Limit	Unit	Method <sup>2</sup>	Frequency
<b>Total mesophilic bacteria<sup>1</sup></b> (aerobes)	max 50 000	cfu/g	ISO 4833	each batch
<b>Yeasts and moulds<sup>1</sup></b>	max 1 000	cfu/g	ISO 21527	each batch
<b>Enterobacteriaceae<sup>1</sup></b>	max 100	cfu/g	ISO 21528	each batch
<b>E. coli<sup>1</sup></b>	<1	cfu/g	ISO 16649	each batch
<b>Salmonella<sup>1</sup></b>	negative	/25 g	ISO 6579	each batch

<sup>1</sup> on Certificate of Analysis

<sup>2</sup> or acknowledged and validated equivalent

## Additional Information

### Information relevant for Nutrition Declaration\*

Nutritional information provided in the table shall enable food manufacturers to calculate the contribution of Rice protein in their food products in compliance with applicable EU/US food legislation. More detailed information is available upon request.

Nutrient	Typical Value	Unit per 100 g
<b>Energy value/calories</b>	<b>1656/391</b>	<b>kJ/kcal</b>
<b>Fat<sup>1,3</sup></b>	<b>5.0</b>	<b>g</b>
Saturates	2.0	g
<b>Carbohydrate<sup>3</sup></b>	<b>1.0</b>	<b>g</b>
Sugars <sup>3</sup>	Negligible <sup>2</sup>	g
Starch	1.0	g
<b>Fibre</b>	<b>3.2</b>	<b>g</b>
<b>Protein</b>	<b>84</b>	<b>g</b>
<b>Salt (sodium)</b>	<b>0.25 (0.10)</b>	<b>g</b>
<b>Vitamins, Minerals</b>	<b>Negligible<sup>2</sup></b>	<b>g</b>

<sup>1</sup> for US: cholesterol negligible

<sup>2</sup> Negligible means "0" according to applicable rounding rules in EU and US.

<sup>3</sup> "Fat", "carbohydrate" and "sugars" are "total fat", "total carbohydrate" and "total sugars", respectively in acc. with 21 CFR 101.9; when total sugars are negligible, added sugars are negligible too.

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## Other information

<b>Appearance*</b>	Amber powder
<b>Taste*</b>	Typical for rice protein
<b>Odour*</b>	Typical for rice protein
<b>Labelling (EU)</b>	Rice protein
<b>Labelling other countries</b>	Information available upon request
<b>Customs code</b>	3504 0090
<b>Packaging</b>	25 kg multiply paper bags
<b>Recommended storage conditions</b>	Original (unopened) packaging in a dry place protected against odours and pests
<b>Minimum durability</b>	2 years from date of production under recommended storage conditions
<b>Compliance and Certification</b>	Kosher (certificate available upon request) Halal (certificate available upon request) Suitable for vegetarians & vegans Suitable for gluten-free products: gluten $\leq$ 20 mg/kg Rice is not listed as allergen in Annex II of Regulation (EU) No 1169/2011 nor as a major allergen in Section 201(qq) [21 U.S.C. 321] of the Food, Drug and Cosmetic Act. Product is not derived from genetically modified organisms (GMO).  Product is produced in Belgium in compliance with applicable European Food Law, e.g. Regulation (EC) No 178/2002, Regulation (EC) No 852/2004, Belgian Law and Codex Alimentarius standards.