



## GAMMA ORYZANOL

### TECHNICAL SPECIFICATION

**Product:** Isolated gamma oryzanol from rice bran, in powder

**Ingredients:** 95% gamma oryzanol min.

**Certification:** -

#### Chemical and physical characteristics:

Parameter	Value	Unit	Method	EU Regulation
Loss on drying	<1,0	%	03(M2) rev8	-
Residue on ignition	0,2	%	04(S1) rev5	-
Melting range	135-155	°C	04(P1) rev6	-
Heavy metals	<20,0	ppm	05(M1) rev10 +(R-P1) rev10	Reg CE N° 1881/2006
Lead	<2,0	ppm	05(M1) rev10 +(R-P1) rev10	Reg CE N° 1881/2006
Mercury	<0,5	ppm	05(M1) rev10 +(R-P1) rev10	Reg CE N° 1881/2006
Arsenic	<2,0	ppm	05(M1) rev10 +(R-P1) rev10	Reg CE N° 1881/2006
Ash (minerals)	<5,0	%	ISO 936:1998 (E)	-
GMO	absent		10(S70)rev10	Reg CE N°1829/2003, 1830/2003
Bulk density	0,3–0,35	%	-	-
Mycotoxins	Absent	µg/kg	03(S15) rev11	
Pesticides	Absent	mg/kg	01 (E10) rev 10	

#### Microbiological characteristics:

Parameter	Value	Unit	Method
Total viable count	< 1000	cfu/g	06(S24) rev10
Moulds/Yeasts	< 100	cfu/g	06(S36) rev10
Enterobacter + Gramnegative	< 100	cfu/g	06(S32) rev10
Salmonella spp	absent	cfu/25g	06(S28) rev9
E. Coli	absent	cfu/g	06(S25) rev10

#### Organoleptic evaluation:

Parameter	Value	Unit	Method
Appearance	Fine powder	-	Visual evaluation
Colour	White to off white	-	Visual evaluation
Odour and flavour	typical	-	Organoleptic evaluation



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#### Allergens (Re. Attached 3/ bis 2003/89/CE):

Allergens	Presence	Finished product contamination risk
Cereals containing gluten	No	No
Crustaceans, shellfish and crustaceans and shellfish based products	No	No
Eggs and egg based products	No	No
Fish and fish based products	No	No
Peanuts and peanuts based products	No	No
Soya and soya based products	No	No
Milk, milk products and milk sugar	No	No
Fruit with shell: nuts, walnut, peanuts etc	No	No
Celery and celery based products	No	No
Mustard and mustard based products	No	No
Sesame seeds and sesame based products	No	No
Sulphur dioxide with concentration above 10 mg/kg	No	No

#### Shelf life and storage condition:

12 months from production date; store in a cool and dry place.

#### Packing information:

Piece				
Dimension	Net Weight	Packaging		
L390 x W 640 x H 140 mm	25 kg	Paper bag		
Pallet				
Dimension	Layer	Pieces for layer	Pieces for pallet	Net Weight
L120 x W 91 X H 165 cm	8	5	40	1000 kg