

Stabilized Rice Bran Technical Data Sheet SN100

Proximate Analysis*		
Protein	13-17%	AOAC 992.23
Fat	16-23%	AOAC 996.06
Carbohydrates	47-60%	Calculation
Ash	8-10%	AOAC 945.46
Moisture	<8%	AACC 44-40
Physical		
Color	Tan	In house
Particle Size Distribution	> 80% thru 14 mesh screen	3 min RO-TAP
Microbiological**		
Total Plate Count	<50,000 cfu/g	AOAC 990.12
Coliform	<500 cfu/g	AOAC 991.14
E. coli	<10 cfu/g	AOAC 991.14
Yeast	<500 cfu/g	AOAC 2014.05
Mold	<500 cfu/g	AOAC 2014.05
Salmonella	Negative/25g	AOAC-RI100201

*Monitored annually
**Monitored quarterly

Product requires further processing.

Ingredient Declaration:

Stabilized rice bran or rice bran

Description:

Free-flowing, dustless, light-tan colored powder with a 'baked cracker' aroma and a mild nutty flavor profile.

Packaging:

50 lb paper/poly bags
2000 lb super sacks

Storage:

Product will remain stable for at least one year from date of manufacture when stored in its original unopened packaging at temperatures ranging 50-85°F and relative humidity <50%.

Certifications:

Kosher and Halal certified.

Allergens:

This product is free of all major allergens.

Country of Origin:

Produced and manufactured in the United States of America.

SN100 TDS 05June2024

