

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 |
| Yeast | <500 cfu/g | AOAC 2014.05 |
| Mold | <500 cfu/g | AOAC 2014.05 |

*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 24Mar2026

