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ORYZATIN Rice protein isolate 80%



Oryzatin is a natural, vegetable raw material with high nutritional properties. It offers an extraordinary amino acids profile compared to whey protein. Therefore, it is a wholesome protein that is particularly suitable for vegetarians and those with allergy against lactose and gluten.

Oryzatin is rich in essential amino acids and dietary fiber and free of gluten, lactose, cholesterol and is 100% GMO-free. Thus, it is a nutritious raw material contributing to a healthy and balanced diet.

USES

The versatile raw material **Oryzatin** has multiple benefits in

- diet-products
- wholefood and baby food
- vegetarian products
- meat, fish and deli foods
- instant meals, soups and sauces
- pastries and breads
- nutritional bars and snacks

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ORYZATIN

Rice Protein Isolate 80%

A natural food-grade rice protein isolate of 100% non-GMO rice with an excellent amino acid profile.

Origin: Oryza sativa

Physical Data: Flavour bland

Colour light yellow

Particle Size min 98 % ≤ 150 mesh

Compositional Data: Loss on drying ≤ 6.0 %

 Protein (N x 6.25)
 ≥ 80.0 %

 Fat
 ≤ 7.0 %

 Ash
 ≤ 5.0 %

 pH
 6.0 - 8.0

Metals: Mercury ≤ 0.2 ppm

Lead≤ 1.0 ppmCadmium≤ 1.0 ppmArsenic≤ 0.5 ppmMelamine≤ 0.5 ppm

Microbiology: Total Plate Count ≤ 10.000/g

Coliforms ≤ 100/g Yeasts and Molds ≤ 100/g E. Coli ≤ 10/g S. Aureus ≤ 10/g Salmonella negative in 125 g

Particle Size: Oryzatin is available in different mean particle sizes measured by laser diffraction in an aqueous slurry:

300 mesh (35-45 μm/ Bulk Density: 0.38-0.50 g/cm³) **600 mesh** (20-25 μm/ Bulk Density: 0.30-0.45 g/cm³) **1000 mesh** (13-20 μm/ Bulk Density: 0.30-0.45 g/cm³)

Smaller particles are less palpable and therefore more suitable for drink application, whereas the larger particle sizes are especially used for meat replacement products.

Ingredient Declaration: Rice protein isolate, Protein Isolate, Vegetable Protein

Shelf Life: 2 years (dry and cool conditions)

Packaging: 20 kg multi-walled, kraft paper bags

Applications

Oryzatin can be utilised in a wide range of foods and beverages where protein enrichment is required. **Oryzatin** is comprised of an excellent amino acid profile, and is absent in gluten, lactose, cholesterol and anti-nutritional factors.

Amtsgericht Frankfurt am Main, HRB 43012 Geschäftsführer: Dr. J. Parmentier, Dipl.-Ing. M. Parmentier

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Typical Amino Acid Profile - g AA/100 g Protein

Aspartic Acid	8.47
Threonine*	3.71
Serine	5.09
Glutamic Acid	18.45
Proline	4.87
Cystine	1.75
Glycine	4.14
Alanine	4.68
Valine	5.52
Methionine*	2.74
Isoleucine*	5.33
Leucine*	8.73
Tyrosine	5.63
Phenylalanine*	5.50
Histidine	2.31
Lysine*	3.67
Arginine	8.31
Tryptophan*	1.10

* Essential Amino Acids

The above analysis are merely typical guides and are not to be construed as being specifications. While the information contained herein is believed to be true, accurate and reliable to the best of our knowledge, no warranty as to accuracy, completeness or results is expressed or implied by such data.

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A natural food-grade rice protein isolate, which offers a high level of functionality and nutrition.

Nutrition Facts Per 100 g serving (typical, on dry basis)	
Dry basis	95.26 g
Protein	79.2 g
Carbohydrate (by analysis)	1.7 g
Sugars (Mono- & Disaccharide)	0.5 g
Fibre	7.5 g
Fat	4.4 g
Saturated	1.9 g
Cholesterol	0 mg
Ash	2.5 g
Sodium	53,94 mg
Calories (calculated)	378 kcal

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ALLERGENS DATA

AGENTS	Presence in the product	Presence in the processing line
Eggs and products thereof	-	•
Milk and dairy products	-	-
Fish and products thereof	-	-
Crustaceans and products thereof	-	-
Fruits	-	-
Legumes and products thereof	=	ı
Cocoa	-	•
Yeast	=	ı
Meat (beef, pork, chicken)	=	-
Soya and products thereof	-	-
Nuts and products thereof	-	-
Groundnut and products thereof	-	-
Other nuts	•	•
Sesame and products thereof	=	-
Mustard and products thereof	-	-
Molluscs and products thereof	-	-

AGENTS	Presence in the product	Presence in the processing line
Sorbates (E200/E203)	-	1
Benzoates (E210/E213)	-	-
Parabenes (E214/E219)	-	-
Gallates (E310/312)	-	-
BHA/BHT (E320/321)	-	-
Lactose	-	-
Saccharose	-	-
Lupin and products thereof	-	-
Celery and products thereof	-	-
Coriander	-	-
Carrot	-	-
Others umbellifers	-	-
Glutamate (E620/625)	-	-
Gelatine	-	-
Vanillin	-	-
Cinnamon	-	-
AZO COLORANTS (E102/E104/E110/E122/E123/ E124/ E129/E151)	-	-

AGENTS	Presence in the product	Presence in the processing line
Maize and products thereof	No	No
Cereals containing gluten (Wheat) and products thereof	No	No
Fructose	No	No
Sulphus dioxide and sulphites in concentration higher than 10 ppm	No	No

N/A: not applicable Presence: + Absence: -

GMO-Statement

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Rice Protein Isolate has not to be labelled according EU Regulation 1829/2003 and EU Regulation 1830/2003.

 $^{^{\}star}$ Rice Protein Isolate complies with EU regulation no. 1169/2011 Annex II.