PRODUCT NAME: **FERMENTED RICE GERM EXTRACT-P** (FOOD)

This product is extracted with aqueous ethanol from fermented rice germ of *Oryza sativa* Linne (*Gramineae*). It contains minimum of 3.0% polyphenols.

**Appearance**  
Slightly brown powder with slightly unique smell.

**Content of polyphenols**  
Min. 3.0%  
(Folin-Denis method)  
(HPLC Light Scattering Method)

**Loss on Drying**  
Max. 10.0%  
(Analysis for HygienicChemists,  
1g. 105 ℃, 2 hr)

**Purity Test**

1. **Heavy Metals (as Pb)**  
   Max. 10 ppm  
   (Sodium Sulfide Colorimetric Method)

2. **Arsenic (as As₂O₃)**  
   Max. 1 ppm  
   (Standard Methods of Analysis in Food  
   Safety Regulation, The Third Method,  
   Apparatus B)

**Standard Plate Counts**  
Max. 3×10³ cfu/g  
(Analysis for Hygienic Chemists)

**Moulds and Yeasts**  
Max. 1×10³ cfu/g  
(Analysis for Hygienic Chemists)

**Coliforms**  
Negative  
(Analysis for Hygienic Chemists)

**Composition**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Content</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fermented Rice Germ Extract</td>
<td>70 %</td>
</tr>
<tr>
<td>Maltodextrin</td>
<td>30 %</td>
</tr>
<tr>
<td>Total</td>
<td>100 %</td>
</tr>
</tbody>
</table>

**Expiry date**  
2 years from date of manufacturing.

**Storage**  
Store it in a cool, dry, ventilated area with desiccant.  
Keep it away from high temperature and sunlight, and store it in a closed container.

<table>
<thead>
<tr>
<th>Established Date</th>
<th>October 3, 2001</th>
</tr>
</thead>
<tbody>
<tr>
<td>Revised Date</td>
<td>March 28, 2018</td>
</tr>
<tr>
<td>Specification No.</td>
<td>S-828EN</td>
</tr>
</tbody>
</table>