



ORYZA OIL & FAT CHEMICAL CO.,LTD.

1 Aza Numata Kitagata Kitagata-cho Ichinomiya-city, Aichi-prefecture 493-8001 JAPAN
 Phone:+81-586-86-5141 Facsimile:+81-586-86-6191
 URL/http://www.oryza.co.jp/ E-mail:info@oryza.co.jp

PRODUCT STANDARD

PRODUCT NAME : **ORYZA GABA™ GERM-P** (FOOD)

This product is defatted rice germ with enzymatically enriched gamma-aminobutylic acid. Rice germ from *Oryza sativa* Linne (Gramineae) seeds, was processed with an enzyme originated from rice germ, to convert glutamic acid to gamma-aminobutylic acid. It guarantees minimum 250 mg gamma-aminobutylic acid in 100 g of the product.

<u>Appearance</u>	Light brown powder with slight unique aroma.	
<u>γ-aminobutyric acid</u>	Min. 250 mg/ 100 g	(HPLC)
<u>Loss on Drying</u>	Max. 10.0 %	(Analysis for Hygienic Chemists, 1g, 105 °C, 2 hr)
<u>Ignition Residue</u>	Max. 15.0 %	(The Japanese Standards for Food Additives)
<u>Purity Test</u>		
(1)Heavy Metals (as Pb)	Max. 20 ppm	(Sodium Sulfide Colorimetric Method)
(2)Arsenic (as As₂O₃)	Max. 2 ppm	(Standard Methods of Analysis in Food Safety Regulation, The Third Method, Apparatus B)
<u>Standard Plate Counts</u>	Max. 3×10 ³ cfu/g	(Analysis for Hygienic Chemists)
<u>Moulds and Yeasts</u>	Max. 1×10 ³ cfu/g	(Analysis for Hygienic Chemists)
<u>Coliforms</u>	Negative	(Analysis for Hygienic Chemists)
<u>Composition</u>	<u>Ingredient</u>	<u>Content</u>
	Defatted rice germ	100 %
<u>Expiry date</u>	2 years from date of manufacturing.	
<u>Storage</u>	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.	

Established Date	September 20, 1996
Revised Date	June 5, 2018
Specification No.	G-805EN