

Product Technical Dossier

Product	ORG Organic Sprouting Brown Rice Protein 80%
CCL Product Code	P12283

Specification Details

	Specification
Identification	Positive
Appearance	Free flowing fine powder
Colour	Light beige (**)
Aroma	Characteristic
Flavour	Characteristic

(**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

Protein	Min 80%
Mesh size	300 Mesh
Moisture/water content	Max 8%
Ash	Max 5%
Purity	99.9%

Microbiological Limits

Total Viable Count	Max10,000cfu/g
Yeasts	Max100cfu/g
Moulds	Max100cfu/g
E. Coli	Max 10cfu/g
Salmonella	Negative/25g
Coliforms	Max 100cfu/g
Listeria	Negative/25g

Heavy Metal Limits

Total Heavy metals	Max 10ppm
Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1 ppm
Arsenic (As)	Max 1ppm

Product Code: P02235 Version: 1 Page 1 of 7

























Additional Technical Information

Raw Material Full Botanical / Chemical Name	Oryza sativa
Country of Origin	China
Country of Manufacture	China
Shelf Life from Date of Manufacture	Min 24 months
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Composition Origin, Function and Percentages

Ingredients	% composition	Source
Organic Brown Rice Protein Powder	100%	Oryza sativa

Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	1623kJ / 388Kcal
Fat (g)	<4g
-Of which Saturates (g)	0g
Carbohydrate (g)	11.5g
-Of which Sugars (g)	0g
Fibre (g)	3.7g
Protein (g)	>80g
Salt (g)	<0.1g

Product Code: P02235 Version: 1 Page 2 of 7

























Amino acid

Amino Acid	Typical/100g
Alanine	4.78g
Arginine	6.78g
Aspartic Acid	7.23g
Cystine	1.82g
Glutamic Acid	14.5g
Glycine	3.6g
Histidine	1.77g
Isoleucine	3.61g
Leucine	6.84g
Lysine	2.58g
Methionine	2.4g
Phenylalanine	4.58g
Proline	3.92g
Serine	4.02g
Threonine	2.96g
Tryptophan	1.1g
Tyrosine	4.53g
Valine	4.72g

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

Product Code: P02235 Version: 1 Page 3 of 7

























Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	No	No	N/A
Soya and Soya Derivatives	No	No	N/A
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	N/A

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	No	No	N/A
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	No	No	N/A
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	Yes	Yes	Source
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
Grapefruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	No	No	N/A
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

Product Code: P02235 Version: 1 Page 4 of 7

























Statements

Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.	Yes
This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.	Yes
Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.	Yes
Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to lonising Radiation as per European Directives.	Yes
Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.	Yes
Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.	Yes
Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.	Yes
Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	Yes
Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "Nanomaterial means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".	Yes
Packaging Status We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	Yes
Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	Yes

Product Code: P02235 Version: 1 Page 5 of 7

















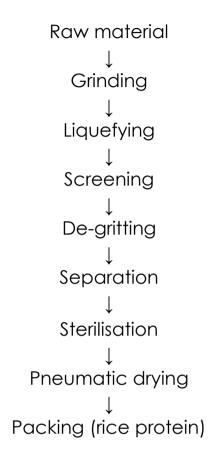








Product Flow Chart



Product Code: P02235 Version: 1 Page 6 of 7

























Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator	Approver	
Chloe Binns Chloe Sinns Quality Apprentice	Ash Bean Quality Specialist	

Product Code: P02235 Version: 1 Page 7 of 7





















