



ORYZA OIL & FAT CHEMICAL CO.,LTD.

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PRODUCT STANDARD

PRODUCT NAME : **ImmnoRise Lactic Acid BacteriaTM-P** (FOOD)

This product is a dried powder of heat-killed strain of lactic acid bacteria (*Leuconostoc mesenteroides*) isolated from Kuzu (*Pueraria lobata*). It contains at least 2×10^{12} cfu/g of lactic acid bacteria.

Appearance Yellowish white to pale yellow powder with slightly characteristic odor.

Viable cell count Min. 2×10^{12} cfu/g (Calculated by DAPI staining method)

Loss on Drying Max. 10.0 % (Analysis for Hygienic Chemists, 1g, 105 °C、2 hr)

Purity Test

(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)

Standard Plate Counts Max. 3×10^3 cfu/g (Analysis for Hygienic Chemists)

Moulds and Yeasts Max. 3×10^2 cfu/g (Analysis for Hygienic Chemists)

Coliforms Negative (Analysis for Hygienic Chemists)

Composition

<u>Ingredient</u>	<u>Content</u> (Values are just a guide)
Maltodextrin	75 %
Lactic acid bacteria (heat-killed)	25 %
Total	100 %

Expiry date 2 years from date of manufacturing.

Storage Store in a dry, ventilated location. Keep away from high temperature and sun light.

Established Date	November 30, 2020
Revised Date	-
Specification No.	Y-030 WY