



## ORYZA OIL & FAT CHEMICAL CO.,LTD.

1 Aza Numata Kitagata Kitagata-cho Ichinomiya-city, Aichi-prefecture 493-8001 JAPAN

TEL:+81-586-86-5141 FAX:+81-586-86-6191

URL: <https://www.oryza.co.jp/> E-mail: [info@oryza.co.jp](mailto:info@oryza.co.jp)

### PRODUCT STANDARD

PRODUCT NAME : **ORYZA GABA<sup>TM</sup> EXTRACT-C** (FOOD)

This product is made from glutamic acid contained in rice germ from the rice seed of *Oryza sativa* Linne (*Gramineae*), which is transformed with the help of rice germ enzyme into Gamma-aminobutyric acid (GABA). The enriched GABA and water soluble nutrients are extracted, dried and powdered. The powder is water-soluble.

| <b><u>Appearance</u></b>                        | Light brown powder with slight unique aroma.   |                   |  |                   |      |              |      |       |       |
|---|--|-------------------|--|-------------------|------|--------------|------|-------|-------|
| <b><u>γ-aminobutyric acid</u></b>               | Min. 500 mg/100 g (HPLC)   |                   |  |                   |      |              |      |       |       |
| <b><u>Loss on Drying</u></b>                    | Max. 10.0 % (Analysis for Hygienic Chemists, 1g, 105 °C, 2 hr)   |                   |  |                   |      |              |      |       |       |
| <b><u>Ignition Residue</u></b>                  | Max. 12.0 % (The Japanese Standards for Food Additives)  |                   |  |                   |      |              |      |       |       |
| <b><u>Purity Test</u></b>                       |  |                   |  |                   |      |              |      |       |       |
| (1)Heavy Metals (as Pb)                         | Max. 10 ppm (Sodium Sulfide Colorimetric Method)   |                   |  |                   |      |              |      |       |       |
| (2)Arsenic (as As <sub>2</sub> O <sub>3</sub> ) | Max. 1 ppm (Standard Methods of Analysis in Food Safety Regulation, The Third Method, Apparatus B)   |                   |  |                   |      |              |      |       |       |
| <b><u>Standard Plate Counts</u></b>             | Max. 3×10 <sup>3</sup> cfu/g (Analysis for Hygienic Chemists)  |                   |  |                   |      |              |      |       |       |
| <b><u>Moulds and Yeasts</u></b>                 | Max. 1×10 <sup>3</sup> cfu/g (Analysis for Hygienic Chemists)  |                   |  |                   |      |              |      |       |       |
| <b><u>Coliforms</u></b>                         | Negative (Analysis for Hygienic Chemists)  |                   |  |                   |      |              |      |       |       |
| <b><u>Composition</u></b>                       | <table><thead><tr><th><u>Ingredient</u></th><th><u>Content</u>(Values are just a guide)</th></tr></thead><tbody><tr><td>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> | <u>Ingredient</u> | <u>Content</u> (Values are just a guide) | Rice Germ Extract | 70 % | Maltodextrin | 30 % | Total | 100 % |
| <u>Ingredient</u>                               | <u>Content</u> (Values are just a guide)   |                   |  |                   |      |              |      |       |       |
| Rice Germ Extract                               | 70 %   |                   |  |                   |      |              |      |       |       |
| Maltodextrin                                    | 30 %   |                   |  |                   |      |              |      |       |       |
| Total   | 100 %  |                   |  |                   |      |              |      |       |       |
| <b><u>Expiry date</u></b>                       | 2 years from date of manufacturing.  |                   |  |                   |      |              |      |       |       |
| <b><u>Storage</u></b>                           | Store it in a cool, dry, ventilated area with desiccant.<br>Keep it away from high temperature and sunlight, and store it in a closed container.   |                   |  |                   |      |              |      |       |       |

|                   |                   |
|-------------------|-------------------|
| Established Date  | June 1, 1997      |
| Revised Date      | November 10, 2023 |
| Specification No. | Y-310EN           |