

# **Product Technical Data Sheet**



Product name: I-Pro Rice Protein Peptide

AC code: AC00023a

1.Technical Data Sheet						
Compliance (Food / Pharmacopoeia / FCC /		Food				
Feed)						
Source (animal, plant, mine	ral, petrochemical)	Plant				
Brief introduction:						
		with slight bitterness, ideal vega	in protein additive for			
powder drinks and high trans	<u> </u>					
Annaguna & Calubility	Standard		Analysis Method			
Appearance & Solubility	Foint vollow					
Appearance Organoleptic	Faint yellow	ow, uniformity and relax, no agg	lomoration or mildow, no			
Organoleptic	foreign matters with	,	iorneration or mildew, no			
Particle Size	100% through 0.25r	<u> </u>	Sieve			
Typical Analysis	10070 tillough 0.201	11111	Oicvc			
Protein	≥85%		AOAC 984.13 1994			
Peptide	≥80%		GB/T 22492-2008			
Fat	≤8%					
Moisture	≤8% AOAC 963.15 1973 ≤10% AOAC 935.29 1935					
Ash	≤5% AOAC 933.29 1933 ≤5% AOAC 923.03 1923					
Total Carbohydrate	≤8% GB/T 5009.8-2008					
Heavy metals	1		3.2.1.2.2.2.2			
Total Heavy Metals	≤20 ppm		BS EN ISO 17924-2 2016			
Lead	≤0.2 ppm GB 5009.12					
Arsenic	≤0.2 ppm GB 5009.11					
Cadmium	≤0.3 ppm		BS EN ISO 17924-2 2016			
Mercury	≤0.05 ppm		BS EN ISO 17924-2 2016			
Microorganism						
Total plate count	≤10,000 cfu/g		GB4789.2			
Total Molds & Yeasts	≤50 cfu/g		GB4789.15			
Coliforms	≤10 cfu/g		GB4789.3			
E.Coli	N.D.		GB4789.3			
Salmonella	N.D. GB4789.4					
Staphylococcus aureus	N.D.					
Aflatoxin	Total B1,B2,G1&G2 :	≤ 10 ppb	GB 5009.22			
Storage & Shelf Life	1		·			
Package 25 kg/bag with plastic inner						
Storage & Shelf Life Product has to be stored in its unopened original packaging in a						
	1					



dry place, free from odours, insects and rodents. Under these conditions the product can be stored for 1 years.

2.Origin & ingredient						
Country of origin of the product: C	Ori	gin statement: avai	lable 🗷			
This product is a pure material		This produc	et is a compound m	naterial 🗵		
	□bovine		Specific Source: /			
Animal origin	□porcine		Specific Source:	/		
	□ovine		Specific Source: /			
	□Others:		Specific Source: /			
Synthetic	X	Starting ma	terial:	origin: china		
Biotechnological processing	□ Catalysis By E	nzymes	Name Of Enzyme: / Sources Of Enzymes: /			
	□ Fermentation		Source Of Medium: / Strain: /			
	Botanical Name:		Rice			
Botanical Origin	Part:		/			
	Wild Or Cultivated	Vild Or Cultivated:		Cultivated		
	Country Of Origin:		China			
	Solvent Used:		/			
		'				

For compound material, all compounds are listed (e.g. antioxidants; coating materials and with their functions):

Each ingredient including food additives	Percentage %	Function (e.g. Nutrient, Binder, Diluent, carrier)	Source Material(s	Country of Origin of the Source Material		
Rice	100%	Nutrient	Plant	China		
Remarks:	Compounds m	compounds may change according to customized formula from customer				
Processing aid used						
Name of processing aids:	Pu	rpose:	5	Source:		
/	/		/			

# 3. Nutrition Data



Nutritional Composition	☑Per 100g □Per Serving			
Fat(G)	1.3			
Moisture(%)	2.95			
Protein(%)	87.1			
Peptide(%)	81.2			
Carbohydrate(G)	5			
Remarks: Nutrition Data Are Obtained By 3rd Party Lab; Tested On A Yearly Basis				

4. GMO declaration	YES	NO
The product does not contain or consist of GMO		X
The product is not produced from GMO or not contain ingredients produced from GMO (irrespective of whether there is NDA or protein of GM origin in the final production)		X
This product is not produced by means of GM microorganism including precursor substances, e.g. with GMOs or Genetically Modified microorganisms processing aids(bacteria, yeast,)		X
This product is not produced with the help of enzymes, which were obtained from GMOs		X
Does the product contain any ingredients from animal?		X
If yes, are genetically modified crops contained in the feed for the animal?		
		X
We confirm that this product complies with regulations EC/18292003 and E and keep NON-GMO statement available	X	

# 5.Allergen declaration

We have carefully reviewed this product according to EU Regulation 1169/2011 and modifications and confirm the following:

	Direct incorporation as a base raw material or in a derivative form (don't forget the carriers, the additives and the processing aids)		CROSS CONTAMINATION					
			Presence on the production line				Presence on the production factory	
	Yes (precise nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No
Cereals containing gluten(1) and products thereof		N		N		N		N
Crustaceans and products thereof		N		Ν		N		N
Eggs and products thereof		N		N		N		N



Fish and products thereof (2)	N	Ν	Ν	N	
Peanuts and products thereof	Ν	Ν	Ν	Ν	
Soybeans and products thereof (3)	Ν	Ν	Ν	Ν	
Milk and products thereof (including	N	Ν	Ν	N	
lactose)(4)					
Nuts (5) or products thereof	N	Ν	Ν	N	
Celery and products thereof	Ν	Ν	Ν	Ν	
Mustard and products thereof	Ν	Ν	Ν	Ν	
Sesame seeds and product thereof	N	Ν	Ν	N	
Sulphur dioxide and sulphites at	N	Ν	Ν	N	
concentrations of more than 10mg/kg or 10					
mg/I expressed as SO2					
Lupines and products thereof	N	Ν	Ν	N	
Mollusc and product thereof	N	Ν	Ν	N	

- (1) Cereals which contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) except: wheat—based glucose syrups including dextrose, wheat—based maltodextrins, glucose syrups based on barley, cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;
- (2) Except: fish gelatine used as carrier for vitamin or carotenoid preparations, fish gelatine or Isinglass used as fining agent in beer and wine;
- (3) Except fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D—alpha tocopherol, natural D—alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources; plant stanol ester produced from vegetable oil sterols from soybean sources;
- (4) Except when used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages, lactitol;
- (5) almond (Amydalus communis L.) hazelnuts (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), pecan nuts (Carya illinaiesis), brazil nut (Bertholletia excelsa), pistachio nut (Pistacia vera), macadamia nut and queensland nut (Macadamia terniflora) and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

6.NON IRRAIDATION		
(According to EU directive 1999/2/EC & 1999/3/EC)		
This product has not been treated with ionising radiation	□YES	INO
None of the raw materials we used for this product have been treated with ionising radiation.	□YES	ĭNO
We confirm above Non-Irradiation statement is available		X

7.NANOMATERIAL		
(according to EU Regulation (EU) No. 1169/2011)		
This product does not contain any nanomaterials as defined in EU		MNO
food legislation	□YES	<b>⊠NO</b>
This product has not been made with nanotechnology	□YES	⊠NO
	LIES	MINO
We confirm above Non-Nanomaterial statement is available	<b>1</b> 20	
	X	

#### 8. Residual solvents



(according to UE Directive 2009/32 modified by(UE)2010/59; EP5.4;USP476;ICH Q3C(R7))				
For this product following solvents are used during production process:				
Solvent A: max residual level:		⊠solvent used		
		□solvent not used		
We confirm solvent residual of this product complies with:	⊠EP5.4			
	⊠USP <	476>		
	☑ICH Q	3C(R7)		
	⊠Directi	ve 2010/59/EU		
	⊠NA			
We confirm Solvent residual statement is available	X			

9. Pesticide residual	
(according to EC 396/2005; EP07; USP <561>)	
This product is of vegetable origin	ĭ¥YES □NO
We confirm pesticide residual of this product complies with:	□EC 396/2005
	□EP 07/2008
	□USP<561>
	□N/A
Destinide regidual statement available	
Pesticide residual statement available	<b>Z</b>

## 10.BSE/TSE information

(according to EU legislation 999/2001; EP general chapter 5.2.8)

Cattle, sheep, goats and animals that are naturally susceptible to infect with transmissible spongiform encephalopathy agents or susceptible to infection through the oral route other than humans and non-human primates are defined as "ESE-relevant animal species"

Pigs ad birds are not naturally susceptible to infection via the oral route; therefore, they are not TSE-relevant animal species. Dogs, rabbits and fish are not TES-relevant animal species."



the product contains no ingredients of ruminant origin and no materials derived from, or exposed to ruminants affected by or under quarantine	□YES
for Transmitting Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE)	⊠NO
	□NA
In the manufacturing of this product, there is no any raw or source material and /or reagent used that is of animal origin i.e. bovine,	□YES
serum-albumin, enzymes, culture broths including those used to	
prepare working or master cell tanks	⊠NO
Equipment/systems/tools use for processing or storage of the material do not come into contact at any time with materials of animal origin	□YES
(e.g., components of media filler used to check such system)	
	⊠NO
The material is not purified by using solvents, chromatographic media or buffers that contain components of animal origin	□YES
	⊠NO
We confirm this product complies with:	☑ EU legislation 999/2001 & □ EP
	general chapter 5.2.8
We confirm BSE/TSE statement is available	
WE COMMIND DOL/TOE Statement is available	⊠YES

11.Contaminants information	
(according to UE regulation NO.1881/2006 and NO.629/2008 as regards maximum levels for certain contaminants	
in foodstuff)	
●Aflatoxin B1 <5ppb	ĭ¥YES
●Aflatoxins B1 + B2 + G1 + G2 <10ppb	MIES
●Ochratoxin A <15ppb	□NO
	□NA
●Melamine	ĭ¥ES
For polycyclic aromatic hydrocarbons, in cocoa fibre, banana chips, food supplements and their preparations, dried herbs <i>and</i>	ĭ¥YES
dried spices:  ●Maximum level of 10 μg/kg of benzo(a)pyrene	□NO
●50 μg/kg for the sum of PAH4 (PAH4;	□NA



benzo[a]pyrene,chrysene, benz[a]anthracene and benzo[b]fluoranthene) in food supplements	
We confirm this product complies with NO.1881/2006 and NO.629 compliance statement available	/2008 and keep 🗵YES



# Flow Chart of Rice Protein Peptide

Rice Protein Peptide

# **Flow Chart** Rice Soaking & Grinding Starch Enzyme Starch Hydrolysis Protein Hydrolysis (Protein Enzyme) Enzyme Deactivation Filtration Hydrolyzed Protein Solution Membrane filtration Concentration Spray Drying



# Material Safety Data Sheet (MSDS)

# Rice Protein Peptide

#### 1. PRODUCT IDENTIFICATION

Product Name: Rice Protein Peptide

Concentration: 100%

Baleful ingredient: None

CAS number: Not Applicable

2. PHYSICAL & CHEMICAL PROPERTIES

Melting Point: not determined Boiling Point: not determined Vapor Pressure: not determined Vapor Density: not determined

**Physical state:** powder **Colour :**Faint yellow

Odour :Normal,no abnormal odor Solubility: partially soluble in water 3. STABILITY & REACTIVITY

**Conditions to avoid:** avoid the moisture, hot and prevent fire **Materials to avoid:** water and all of non edible materials.

Hazardous decomposition Products: Under normal conditions of storage and use, Hazardous

decomposition products should not be produced

#### 4. HANDLING & STORAGE

Avoid contact with eyes. Wash thoroughly after handling. As with all chemicals, good industrial hygiene practices should be followed when handling this material.

Avoid freezing or excessive heat. Do not handle or store near an open flame, heat or other sources of ignition. Keep the container tightly closed and in a cool, well-ventilated place.

## 5. ACCIDENTAL RELEASE MEASURES

Isolate spill area immediately. Keep unauthorized personnel away.

Ventilate closed spaces before entering. Do not touch or walk through spilled material. Prevent entry into waterways, sewers, basements or confined areas. Surface may become slippery after spillage. Use vacuum or broom sweeping and remove to disposal container. If damp, flush with water.

#### 6. EXPOSURE CONTROLS & PERSONAL PROTECTION

**Respiratory Protection:** Where exposure likely exceeds acceptable criteria, use

NIOSH/OSHA-approved respiratory equipment.

**Protective Clothing:** Gloves recommended to prevent skin contact. Safety glasses, goggles, or face shield recommended for eye protection.

**Other Protective Measures:** Employees must practice good personal hygiene, washing exposed areas of skin several times daily and laundering contaminated clothing before re-use.

#### 7. HAZARDS IDENTIFICATION

**General:** Non hazardous and non combustible.

Inhalation: Not a primary route of entry. Mists and vapors may cause dizziness (alcohol)



Eye Contact: May cause slight irritation. Irrigate eye with water. Seek medical attention if

symptoms persist.

**Skin Contact:** Not a skin irritant. **Ingestion:** No specific hazard known.

## 8. FIRST AID MEASURES

Eyes: Irrigate eyes with a heavy stream of water for at least 15 to 20 minutes. If irritation persists

get medical attention.

**Skin:** Wash exposed areas of the body with soap and water.

**Inhalation:** Remove from area of exposure. If breathing is difficult, give oxygen. Seek medical attention if symptoms persist.

**Ingestion:** If gastrointestinal symptoms develop, consult medical personnel.

# 9. FIRE FIGHTING MEASURES

Flammability Limits: None known Unusual Fire Hazard: None known

**Fire Fighting Procedures:** Firefighters should wear full firefighting turn-out gear (full Bunker gear) including NIOSH-approved self-contained breathing apparatus with full facepiece operated in the pressure demand or other positive pressure mode.

#### 10. TOXICOLOGICAL INFORMATION

Acute toxicity: Not classified

Irritancy and corrosiveness: Not classified

Sensitization: Not classified

Subacute, subchronic and prolonged toxicity: Not classified

Empirical data on effects on humans: Not classified

#### 11. DISPOSAL CONSIDERATIONS

Small amounts may be flushed to sewer, Material is very biodegradable, otherwise, dispose of in accordance with Local regulations for non-hazardous substances

#### 12. TRANSPORT INFORMATION

General: not regarded as hazardous material

**DOT Shipping Name:** Refer to corresponding hazard class **ADR/RIC Code:** Refer to corresponding hazard class

Sea Transport IMDG Code: Refer to corresponding hazard class

Air Transport IATA: Refer to corresponding hazard class

## 13. DISCLAIMER

This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any other process. Such information is to be the best of the company s knowledge and believed accurate and reliable as of the date indicated. However, no representation, warranty or guarantee of any kind, express or implied, is made as to its accuracy, reliability or completeness and we assume no responsibility for any loss, damage or expense, direct or consequential, arising out of use. It is the user's responsibility to satisfy himself as to the suitableness & completeness of such information for his own particular use.