

# Product Specification

## Rice Bran, stabilised

### Description

European rice of the species Japonica or Indica is used. The distinction of this stabilised rice bran, as opposed to other products, lies in its production process. It undergoes a proprietary heat treatment with tightly controlled temperature and time stages. This process halts acidification, preserving all nutritional properties while stabilising the rice bran.

**The product is also available as GMP+ FSA assured product.**

### General information

<b>Shape</b>	Flour	<b>Declaration</b>	1.6.10 Rice bran
<b>Colour</b>	Beige	<b>HS Code</b>	23024002000
<b>Smell</b>	Typical	<b>Origin</b>	Europe
<b>Composition</b>	Rice bran only	<b>Tax (DE only)</b>	
<b>Additives</b>	-	<b>Packaging</b>	15 kg bags, Big Bags, bulk
<b>Shelf Live</b>	9 months in closed original packaging	<b>Storage conditions</b>	Store in a cool and dry place. Avoid direct sun and strong-smelling substances.

### Analytical information

Parameter	Value	Parameter	Value
Moisture	≤ 10,00 %	Crude protein	ø 14,50 %
Starch	ø 28,00 %	Crude fibre	ø 9,00 %
Crude ash	ø 8,00 %	Crude fat	ø 18,00 %
Aflatoxin B1	≤ 1,50 ppm		

### GMO Status

This product is not subject to labelling according to European legislation 1829/2003 & 1830/2003.

### Pesticides

Pesticide residues are according to European legislation 396/2005.

### Contaminants

The contaminants are within the European limits of feed ingredients.