

VIOBIN® U.S.A.

PRODUCT SPECIFICATION FORM

NAME: VIOBIN Wheat Germ No. 12	PCN: 12DWGBK
DATE ISSUED: September 3, 2010	SUPERSEDES: July 25, 2007
DESCRIPTION: Defatted, moderately toasted, wheat germ, processed to inactivate glutathione	

ANALYSIS & TESTS	LIMITS	METHOD
Appearance - Color	Medium Tan Granules	Visual
Odor	Characteristic of Wheat Germ	Organoleptic
Taste	Characteristic of Wheat Germ	Organoleptic
Protein	NLT 30%	INSTALAB*
Fat	NMT 1%	INSTALAB*
Moisture	NMT 7%	INSTALAB*
Hexane (Residual) ppm	NMT 30 ppm	Residual Solvent - Food Chemical Codex III (Modified)
Sieve Analysis On US 50 Thru US 100	NLT 70% NMT 15%	In-House M-52
Glutathione Activity	Negative	In-House M-179
Shelf Life	1 Year	
Storage Recommendations	Ambient Temperature/Low Humidity	-----
MICROBIOLOGICAL		
Salmonella	Negative	DNAH
E. coli	<0.3/g	FDA-BAM
Aerobic Plate Count	NMT 10,000/g	FDA-BAM

* Wet Chemistry Methods used to calibrate the INSTALAB; Protein - Leco FP-428 N x 6.25, Fat - AACC 30-26 Ether Extraction (Soxhlet), Moisture - AOAC – 16th Edition 4.1.06,930.15

APPROVED BY:



David Hettinger, Quality Control

Review Date: 03-17-11