

VIOBIN[®] U.S.A.

PRODUCT SPECIFICATION FORM

| | |
|---|---------------------------|
| NAME: VIOBIN Wheat Germ No. 9 | PCN: 9DWG50 |
| DATE ISSUED: August 28, 2007 | SUPERSEDES: July 25, 2007 |
| DESCRIPTION: Defatted, lightly toasted wheat germ ground to 80 Mesh | |

| ANALYSIS & TESTS | LIMITS | METHOD |
|-------------------------|----------------------------------|---|
| Appearance | Golden, tan powder | Visual |
| Odor | Characteristic of Wheat Germ | Organoleptic |
| Taste | Characteristic of Wheat Germ | Organoleptic |
| Protein | NLT 26% | INSTALAB* |
| Fat | NMT 1% | INSTALAB* |
| Moisture | NMT 7% | INSTALAB* |
| Hexane (Residual) ppm | NMT 50 ppm | Residual Solvent – Food Chemical Codex III (modified) |
| Sieve Through 80 | NLT 93.5% | In-House M-52 (ALPINE 1 minute) |
| Shelf Life | 1 Year | ---- |
| Storage Recommendations | Ambient Temperature/Low Humidity | ---- |
| MICROBIOLOGICAL: | | |
| Vomitoxin | <1.0 ppm | Agri-Screen In-House Kit |
| Salmonella | Negative | DNAH |
| E. coli | <0.3/g | FDA-BAM |
| Aerobic Plate Count | NMT 100,000/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