

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