

# VIOBIN® U.S.A.

## PRODUCT SPECIFICATION FORM

NAME: VCR	PCN: VCR100
DATE ISSUED: May 2, 2011	SUPERSEDES: August 28, 2007
DESCRIPTION: Milled and dark toasted, defatted wheat germ with 5% corn syrup solids	

ANALYSIS & TESTS	LIMITS	METHOD
Color	Rich Dark Brown	Visual
Odor and Taste	Similar to Cocoa	Organoleptic
Ash	4-6%	AOAC Method 936.07(modified)
Protein	NLT 26%	INSTALAB*
Fat	NMT 2%	AACC 30-26 Ether (Soxhlet)
Moisture	NMT 5%	INSTALAB*
pH	4.7-5.2	In-House M-54
Hexane (Residual) ppm	NMT 50 ppm	Residual Solvent - Food Chemical Codex III (Modified)
Sieve Through 200	NLT 98%	In-House M-52
Shelf Life	2 Year	-----
Storage Recommendations	Ambient Temperature/Low Humidity	-----
MICROBIOLOGICAL:		
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 – 16<sup>th</sup> Edition 4.1.06,930.15

APPROVED BY



David Hettinger, Quality Control

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