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Member ORAFI Group



Specification & Information sheet

Document code : SIS 06.01.022/ed.H
 Issue date : 23/12/2003
 Revision date : 7/11/2007
 Issued by : ADV (QA assistant)
 Controlled by: DVH (QC Mgr) & MS (Production Mgr)
 Released by: NC (QA Mgr)

Product

Remypro N80+

Labelling EU

Rice protein, food grade

Description

Product extracted during the rice starch production, obtained by wet milling, sieving, separation, concentration and drying

Customs code

2303 10 90

Certification

Kosher and Pareve; certified by Le Rabbinate de la Communauté Israelite Orthodoxe de Bruxelles.

Product codes / packaging

951013 25 kg multiply paper bags on stretch wrapped pallets
 951070 700 kg BB on stretch wrapped pallets

Storage precautions

Product has to be stored in its unopened original packaging in a dry place, free from odours (solvents, combustibles, flavours, ...), insects and rodents. Under these conditions the product can be stored for 2 years.

Specification sheet

Organoleptic evaluation	<i>description</i>
Taste	typical
Colour	amber

Physico-chemical measurements	<i>min</i>	<i>max</i>	<i>unit</i>	<i>method</i>	<i>Frequency</i>
Moisture content		12,0	%	IR	every batch
Protein content (N * 6,25)	79		%/ds	Kjeldahl	every batch
Ash content		2,0	%/ds	oven 900°C / 2 h	every batch
Fat content (solvent extraction)		5	%/ds	Soxhlet	every batch
Sieving < 150 µm	92		%	Laser Diffraction	every batch

Microbiological measurements	<i>max</i>	<i>unit</i>	<i>method</i>	<i>Frequency</i>
Total count	10.000	n/g	Acc ISO 4833	every batch
Yeasts and moulds	1.000	n/g	Acc ISO 7954	every batch
Enterobacteriaceae	500	n/g	Acc ISO 21528/2	every batch

Product is in accordance with EU Food Law

Legal disclaimer

Remy guarantees only the parameters as mentioned in the topic "specification sheet" (see above).

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Product

Remypro N80+

Information sheet

Suggested applications

Remypro N80+ is a rice protein, insoluble in water, low-allergenic and with a very good amino acid profile, close to that of mother's milk. So it has a high nutritional value and is therefore used in food applications, more particularly in energy bars, biscuits, ...

Amino acids	Typical	unit	method	Frequency
Alanin	5,38	% on protein	Ex. Acc. Anal.	4/year
Arginin	8,30			
Aspartate	9,07			
Cystein	1,75			
Glutamate	17,85			
Glycin	4,26			
Histidin	2,37			
Isoleucin	4,31			
Leucin	8,49			
Lysin	3,60			
Methionin	3,70			
Phenylalanin	5,47			
Prolin	4,42			
Serin	4,92			
Threonin	3,70			
Thryptophane	0,92			
Tyrosin	5,35			
Valin	6,14			

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Product

Remypro N80+

Nutritional information	<i>/ 100 g</i>	
Caloric content	445	kcal
Total fat	5	g
Saturated Fat	1,7	g
Cholesterol	0	mg
Total carbohydrates	15	g
Dietary Fiber	3	g
Sugars	0	g
Other carbohydrates	0,7	g
Protein	79	g
Calcium	6,1	mg
Sodium	180	mg
Iron	1,8	mg
Phosphorous	500	mg
Potassium	7,8	mg
Magnesium	0,35	mg

All values typical, not to be construed as specifications

Nutritional information :

- a good PD-value (protein digestibility) of 95,6 +/-1,1% is obtained. This evaluation occurred by the AOAC Official Method 991.29 - True Protein Digestibility of Foods and Food Ingredients.
- The essential AA spectrum is very close to the essential AA spectrum of mothermilk: 96%
- Remypro N80+, when enriched with lysine, will give a PDCAAS score - over all essential amino acids - which evolves of 1.0.

Legal disclaimer

The information given is indicative and is based upon internal and external research. The information is not to be seen as specification but as a supplementary service next to our specification sheets. In every case, we recommend that purchasers, before using any product in full scale production, make their own tests to determine their own satisfaction whether the product is of acceptable quality and is suitable for their particular purposes under their own operating conditions. No representative of ours has any authority to waive or change the foregoing provisions but, subject to such provisions, our application and sales managers are available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in their business. Nothing contained herein shall be construed to imply the non-existence of any relevant patents or to constitute a permission, inducement or recommendation to practice any invention covered by any patent, without authority from the owner of this patent.

Use of this product can be subject to local or national regulations.

Customers cannot hold Remy responsible for inappropriate or unlawful use of the product.