

Specification Sheet 规格表

Version: 20260528

Product Name 产品名称	Rice Protein Powder (PA) 大米蛋白粉(PA)
Description 描述	A high soluble Non-GMO vegan protein, obtained by wet milling, separation, concentration, homogenization, and spray drying 一款高溶解度非转基因纯植物蛋白，通过湿法研磨、分离、浓缩、均质及喷雾干燥法制得
Application 用途	High protein drinks, Yogurt & Ice cream, Protein bars, Bakery, Plant based protein powder drinks, Meat alternative, etc. 高蛋白植物饮料，酸奶，冰激凌，蛋白棒、烘焙食品、植物蛋白粉饮料、肉类替代品等。
Certification 证书	EOS&NOP Organic, Kosher, Halal, BRC, Non-GMO IP, FSSC 22000 美国和欧盟有机认证、犹太认证、清真认证、 BRC、非转基因 IP 认证、 FSSC 22000
Packaging 包装	20/25 kgs kraft bag with plastic inner 20/25 公斤牛皮纸袋，塑料内衬
Raw Material 原料	Oryza Sativa 水稻
Storage Precautions 储存注意事项	Product has to be stored in its unopened original packaging in a dry place, free from odours, insects and rodents. Under these conditions the product can be stored for 24 months. 产品必须保存在未开封的原包装内，置于干燥处，避免接触异味、昆虫及啮齿动物。在此条件下，产品可储存 24 个月。

Product grade 产品等级	PA grade PA 级	Batch No. 批号	yyyymmddPA80
Spec 规格	Protein content, Bulk Density 蛋白质含量、堆密度	Shelf life 保存期限	24 months 24 个月

Organoleptic Evaluation 感官评价	Description 描述
Appearance 外观	Powder of faint yellow 、 uniformity and relax 、 no agglomeration or mildew, no foreign matters with naked eye 淡黄色粉末，均匀、松散、无结块或霉变，肉眼无可见杂质。
Organoleptic 感官	No special taste and odour 无特殊气味和滋味。
Bulk Density 堆密度	20-40 g/100ml
PH 7.0-8.5	Qualified 合格

Physical and Chemical Sheet 理化指标

Items 项目	Unit 单位	Criterion 80 标准	Criterion 85 标准	Test Methods 测试方法④	Detection frequency 检测频率
Protein 蛋白 (DB 干基)	%	≥80	≥85	GB 5009.5-2025 1st Method 第一法/ISO 8968-1:2014/AOAC 984.13	Each batch(Internally) 每批内检
Total Fat 总脂肪	%	≤10		GB 5009.168-2016 1st Method 第一法/(EC) No 152/2009 Annex III H /AOAC 996.06	Annually 每年
NSI 氮溶解①	%	≥50		Internal method 内部方法	Each batch(Internally) 每批内检
Moisture 水分	%	≤7		GB 5009.3-2016 1st Method 第一法/ISO 1442:2023 /AOAC 934.01	Each batch(Internally) 每批内检
Ash 灰分	%	≤5		GB 5009.4-2016 1st Method 第一法/ISO 936:1998/AOAC 942.05	Annually 每年

Safety Sheet 安全指标

Items 项目	Unit 单位	Criterion 标准	Test Methods 测试方法	Detection frequency 检测频率
Pb(lead)铅	ppm	≤0.2	GB 5009.268-2025 1st Method 第一法/EN 15763:2009/USP-NF <233>	Quarterly 每季度
Hg(mercury)汞	ppm	≤0.05	GB 5009.268-2025 1st Method 第一法/EN 15763:2009/USP-NF <233>	Quarterly 每季度
Cd(cadmium)镉	ppm	≤0.3	GB 5009.268-2025 1st Method 第一法/EN 15763:2009/USP-NF <233>	Quarterly 每季度
Total As(arsenic)总砷	ppm	≤0.2	GB 5009.268-2025 1st Method 第一法/EN 15763:2009/USP-NF <233>	Quarterly 每季度
Melamine 三聚氰胺	ppb	N.D.	SN/T 3032-2011/FDA LIB No.4422	Annually 每年

Cyanuric Acid 氰尿酸	ppb	N.D.	SN/T 3032-2011/FDA LIB No.4422	Annually 每年
Gluten 麸质	ppm	≤20	SN/T5655.1-2023 1st Method 第一法	Annually 每年
Soya Protein 大豆蛋白	ppm	≤2.5	SN/T 5655.5-2023 1st Method 第一法	Annually 每年
Ethylene oxide 环氧乙烷	ppm	<0.01	EURL-SRM-Ethylene Oxide and 2-Chloroethanol	Annually 每年
GMO(bt63)转基因(bt63) ^②	%	≤0.01	SN/T 1204-2016	Annually 每年
Total plate count 菌落总数	cfu/g	≤5000	GB 4789.2-2022/ISO 6222:1999 (E)/FDA-BAM-Chapter 3:2025	Each batch(Internally) 每批内检
Coliforms 大肠菌群	cfu/g	≤10	GB 4789.3-2025 2nd Method 第二法/ISO 4832:2006 (E)/FDA-BAM-Chapter 4:2020 Flat band method 平板法	Each batch(Internally) 每批内检
Mold & yeast 霉菌酵母	cfu/g	≤50	GB 4789.15-2016 1st Method 第一法/ISO 21527-2:2008 (E)/FDA-BAM-Chapter 18:2001	Each batch(Internally) 每批内检
E.Coli 大肠杆菌	---	N.D. in 1g	ISO 7251:2005+Amd1:2023 Detection method 检出法	Annually 每年
Salmonella species 沙门氏菌	---	N.D. in 25g	GB 4789.4-2024/ISO 6579-1:2017+Amd.1: 2020(E)/2024 FDA-BAM-Chapter 5:2024	Annually 每年
S.Aureus 金黄色葡萄球菌	---	N.D. in 1g	GB 4789.10-2016 1st Method 第一法/ISO 6888-3:2003 (E) Detection method 检出法	Annually 每年
Aflatoxin 黄曲霉毒素 ^③	ppb	B1≤5, total B1,B2,G1&G2≤ 10	GB 5009.22-2016 1st Method 第一法/EN 17641:2022 (E)/FDA CAM C-003.03	Annually 每年
Ochratoxin A ^③ 赭曲霉毒素	ppb	≤5	GB 5009.96-2016 3rd Method 第三法/EN 17641:2022 (E)/FDA CAM C-003.03	Annually 每年

①NSI, Nitrogen Solubility Index is controlled internally, it can not be consider as a qualification criteria.

氮溶解度指数由内部管控，因此不能作为合格标准。

②According to the food safety requirements of USA. Detector of limit of GMO is $\leq 0.5\%$.

根据美国食品安全要求。转基因检测限为 $\leq 0.5\%$ 。

③According to EU standards, AflatoxinB1 ≤ 2 ppb, Total B1,B2,G1&G2 ≤ 4 ppb, Ochratoxin A ≤ 3 ppb.

根据欧盟安全标准，黄曲霉毒素 B1 ≤ 2 ppb, 总量 (B1,B2,G1&G2) ≤ 4 ppb, 赭曲霉毒素 A ≤ 3 ppb。

④All the test methods listed here (GB/ISO/AOAC) as well as some other methods have been verified to truly reflect the properties of the product. There are no significant differences among the various detection methods. If no special requirements are specified, XYPROTEIN will select the most suitable testing method in the laboratory to conduct the product testing and determine the product quality.

以下所有检测方法 GB/ISO/AOAC/以及部分其他检测方法经验证都能真实反应产品本身属性，多种检测方法之间无明显差异。如无特殊要求，我们将选择实验室最合适的检测方法来完成对产品的检测并判断产品质量。

*****END OF SPECIFICATION*****

All Following information are typical, not to be construed as specifications.
以下所有信息均为典型数据，不应视为技术规格。

Nutritional information 营养信息	/100g	
Caloric content 热量含量	401	kcal
Energy 能量	1678	KJ
Total Fat 总脂肪	5.9	g
Saturated Fat 饱和脂肪	2.5	g
Trans Fat 反式脂肪	0	g
Carbohydrates (total) 碳水化合物（总计）	8.9	g
Dietary Fiber 膳食纤维	3.2	g
Total Sugar 总糖	0	g
Added sugar 添加糖	0	g
Protein(dry basis)蛋白质（干基）	81.9	g
K(Potassium)钾	16	mg
Ca(Calcium)钙	84.8	mg
Fe(Iron)铁	4.0	mg
Na(Sodium)钠	774	mg
Salt 盐	1935	mg
Vitamin D 维生素 D	0	μg
This product does not contain the following allergens: gluten-containing grains, crustaceans, eggs, fish, peanuts, soybeans, dairy products, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, fava beans, mollusks and their products, etc. 本产品不含以下过敏原：含麸质的谷物、甲壳类动物、蛋类、鱼类、花生、大豆、奶类、坚果、芹菜、芥末、芝麻、二氧化硫和亚硫酸盐、羽扇豆、软体动物等及其制品。		