Brown rice protein

Grades: BRC80, BRH80

Brown rice protein in BRC80 and BRH80 grades, with at least 80% dry-basis protein, for nutrition powders, bars and food blends.

Grade specifications

Parameter	BRC80	BRH80
Physical & chemical		
Appearance	Cream-colored powder	Cream-colored powder
Protein, dry basis (%)	≥80.0	≥80.0
Moisture (%)	≤10.0	≤10.0
Ash (%)	≤6.5	≤6.5
Crude fiber (%)	≤1.0	≤1.0
pH	6.0-8.0	6.0-8.0
Microbiology		
Total plate count (CFU/g)	<30,000	<30,000
Yeast (CFU/g)	<50	<50
Molds (CFU/g)	<50	<50
Escherichia coli	Not detected	Not detected
Salmonella	Not detected	Not detected

Specifications apply only to the named grade and supplied physical form. Not detected is not a numerical zero; not specified means no limit is supplied. Confirm the agreed test methods and use the batch COA for batch acceptance.

Grade selection and applications

BRC80 and BRH80: Both grades specify at least 80% dry-basis protein and the same listed moisture, ash, fiber, pH and microbiological limits.

Selecting a grade: The supplied sheets do not establish a numerical solubility or viscosity difference. Compare the named grades in your recipe for dispersion, flavor and mouthfeel before selecting one for powders, bars or beverages.

Applications: Nutrition powders; Nutritional drinks; Protein bars; Bakery formulations; Blended nutrition; Prepared foods.

Packaging and storage

Item	Details
Packing	20 kg bag with PE liner
Storage	Keep sealed in a cool, dry place away from direct sunlight, moisture and heat.
Shelf life	2 years in unopened original packaging

Safety and regulatory

Read the matching SDS for handling precautions. Confirm intended use, labeling and any certification scope for the selected grade and destination. Technical limits are not measured batch results; the agreed purchase specification and batch COA govern acceptance.