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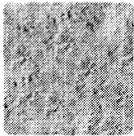
## PRODUCTS

WGBR Ingredients  
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## PLANT PROTEINS | ORYZATEIN BROWN RICE PROTEIN POWDER



The only complete, organic, raw protein source from brown rice, our rice protein is enzymatically extracted from multiple layers of the whole grain versus the more typical rice protein which is hexane-extracted from only the bran layer. Our hexane-free, non-GMO, Prop 65 compliant, Gamma Oryzanol-rich whole grain Oryzatein powder is available with many options:

- 70% & 80% Concentrates or 90% Isolate
- Organic or Identity Preserved
- Original (200 mesh), Silk (600 mesh) or Ultra (1000 mesh) Smooth Textures

### The Oryzatein® Rice Protein Difference



#### Hexane-Free Protein Extraction

Would you feel comfortable eating a product that was at some point doused in a volatile liquid known to be an atmospheric pollutant? Neither would we, and nor would we feel comfortable selling it either. Many plant protein manufacturers use hexane as their solvent during the extraction of edible oils and protein from vegetables or seeds, most notably soy and some rice proteins. Though, using hexane might be efficient, accurate and less expensive, Axiom Foods believes in producing quality ingredients without compromising sustainability, public and environmental health.

Hexane has not been established as a carcinogen to humans or animals, but the Environmental Protection Agency (EPA) has determined that acute exposure to hexane produces mild Central Nervous System depression, while chronic exposure results in polyneuropathy. Employees at food-processing plants incur the highest risk for exposure, but this does not leave consumers behind who are potentially exposed to residues in foods. The Food & Drug Administration (FDA) currently does not require testing of hexane levels in foods, nor does the FDA impose a ceiling on hexane residue in soy foods.

In addition to exposure risks, using this conventional hexane method poses other threats at local and global levels. On an environmental level, hexane is classified as a "hazardous air pollutant" due to its contribution to ground level ozone, which is the main component of smog. On a personal, employee level, although safety standards exist, hexane's highly volatile nature can place facility workers in danger.

By choosing Axiom products, you can rest assured that no hexane nor any synthetic chemicals have been or will ever be used in the manufacturing of our ingredients. Our proprietary chemical-free extraction process uses organic enzymes to produce superior ingredients while providing safety for consumers, team members, and the planet!

#### Low Temperature Protein Extraction

Not only is our protein extraction hexane-free, but we understand the delicacy of working with proteins by manufacturing them using a proprietary low-heat process. To avoid protein denaturation, which can alter the chemical profile and thus decrease its efficacy and make it more harmful than helpful, Axiom Foods uses low, raw temperatures which also prevents off flavors.

#### Complete Amino Acid Profiles

Grains are an incomplete protein. A "Fact" only to the untrained eye. Yes, grains like rice are notorious for being limited in certain amino acids, most notably lysine. This notion may have evolved from cooked white rice. When rice is hulled it removes the bran that contains some

