

Specifications

Product name AHCC-Standard-FG

Item	Specification	Method
Characteristic	Light brown fine granules, characteristic odor and taste	Sensory analysis
Loss on drying	Not more than 3.0%	Oven drying at 70°C for 6h under reduced pressure
Total aerobic microbial count	Not more than 1000 cfu/g	Pour-plate method (SCD Agar)
Total yeast and mold count	Not detected	Surface-spread method (Potato Dextrose Agar)
<i>Staphylococcus aureus</i>	Not detected	Surface-spread method (MSEY Agar)
Salmonella	Negative	Broth method (Selective Broth)
Coliforms	Negative	Broth method (Selective Broth)
α -Glucan content*	Not less than 10%	Internal method
Protein*	5.9-8.8%	Kjeldahl nitrogen analysis
Lipid*	28.4-42.6%	Acidolysis
Carbohydrate*	40.8-61.2%	By balance-total weight with other components subtracted
Ash*	3.6-5.4%	Direct ashing method (550°C)
Sodium*	0.4-0.6%	Atomic absorption spectrometry
Lead (Pb)*	Not more than 0.1 ppm	Atomic absorption spectrometry
Arsenic (as As ₂ O ₃)*	Not more than 1 ppm	Colorimetric method

* reference items

Ingredients

Item	Production country	Proportion	Product origin	Producer	Allergen
Mushroom mycelium extract	Japan	45%	<i>Lentinula edodes</i>	Amino Up Chemical Co., Ltd.	N/A
Hydrogenated rapeseed oil	Japan	35%	Rapeseed	Kawaken Fine Chemicals Co., Ltd.	N/A
Dextrin (DE 7.0-9.0)	Japan	12%	Cassava	Matsutani Chemical Industry Co., Ltd.	N/A
Microcrystalline cellulose	Germany	5%	Wood pulp	Microcellulose Weissenborn GmbH & Co. KG	N/A
α -Cyclodextrin	USA	3%	Corn	Wacker Chemical Corporation	N/A


Container and storage

Keep out of direct sunlight and store at room temperature.
 Keep in a tight container.

Expiration date

2 years after preparation.

11 Mar, 2016


 Masayoshi Suzuki
 Quality Control Manager