ONESEED
KEDIA GROUP OF INDUSTRIES

A ONESEED COMPANY

CDL
• ESTD 1988 •

RICE PROTEIN >80%



MADE IN INDIA

ABOUT US

ONESEED
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Established in 1988, ONESEED is a diversified Indian group with roots in the beverage alcohol industry and interests spanning distilleries, breweries, manufacturing, education, hospitality and art. Chhattisgarh Distilleries Limited (CDL), the group's primary business, now brings this manufacturing strength to plant-based nutrition with rice protein.

CHHATTISGARH DISTILLERIES LIMITED

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Chhattisgarh Distilleries Limited has made its mark in the beverage alcohol industry, sparking a journey of unparalleled growth. Spearheading innovation, the company now expands its vision to establish a state-of-the-art rice protein manufacturing plant, adhering to stringent GMP guidelines and with a capacity of 400 MT per month. The facility promises unmatched quality through sustainable practices, advanced technology and equipment, ensuring purity, consistency and compliance with international standards.



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Join us in reshaping the nutrition landscape with our breakthrough rice protein technology, patent applied for, distinguishing us as India's foremost innovator in rice protein extraction. Aiming to set a new benchmark in nutritional excellence and environmental stewardship by delivering an affordable, finest-quality product to address global protein insufficiency.



BENEFITS

ONESEED
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- NATURALLY EXTRACTED
- LACTOSE-FREE
- HYPOALLERGENIC
- RICH IN SULPHUR-CONTAINING AMINO ACIDS
- GOOD DIGESTIBILITY
- GLUTEN-FREE
- SUSTAINABLE PLANT-BASED OPTION
- NON-GMO

KEY DIFFERENCES: OUR RICE PROTEIN^ VS. TYPICAL BROWN RICE PROTEIN*



PARAMETER	OUR RICE PROTEIN^	TYPICAL BROWN RICE PROTEIN*
PDCAAS	**0.66**	0.57
COLOR (Hunter and CIE Scale)	**Hunter : 65.36** **L : 98.85** **Yellowness Index : -0.12**	Hunter : 37.91 L : 94.4 Yellowness Index : 17.21

^Indicative values from a typical development sample of our rice protein; results may vary from batch to batch.
**Commercially available brown rice protein, used here as a market benchmark.*

COMPARISON

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ESSENTIAL AMINO ACIDS

Amino Acid	Soy Isolate g/100g	Pea Isolate g/100g	**Our Rice Protein g/100g ^**	Typical Brown Rice* g/100g
L-Methionine + L-Cysteine	1.69	1.6	**4.06**	3.63
L-Tryptophan	0.83	0.7	**1.08**	N/A
L-Threonine	2.47	2.8	**2.96**	1.46
L-Valine	3.06	4.0	**2.85**	2.82
L-Isoleucine	2.94	3.7	**2.84**	3.19
L-Leucine	4.91	6.4	**6.96**	4.95
L-Phenylalanine + L-Tyrosine	5.57	7.3	**9.52**	8.09
L-Lysine	3.92	5.7	**2.86**	2.43
L-Histidine	1.57	1.9	**3.02**	2.14

^Indicative values from a typical development sample of our rice protein; results may vary from batch to batch.
**Commercially available brown rice protein, used here as a market benchmark.*



ADVANCED LABORATORY FACILITY

EQUIPPED WITH HPLC, SPECTROPHOTOMETERS, KJELDAHL APPARATUS AND MORE FOR PROTEIN TESTING, AMINO ACID PROFILING AND QUALITY CONTROL



EXTENSIVE RESEARCH & DEVELOPMENT

CONDUCTED OVER 1000+ EXPERIMENTS TO PERFECT THE EXTRACTION PROCESS

R&D FACILITIES

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APPLICATIONS

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Baked Goods



Meat Products



Breakfast Cereals



Nutritional Bars



Beverages & Juices



Sauces & Dressings



Dairy Products



Powdered Shakes

Product Specification Sheet

General Information

Product Name	Rice Protein Powder (80%+)
Description	Plant-based protein isolate obtained by extraction from Non-GMO rice (Oryza Sativa)
Source	Non-GMO Rice
Packaging	25 Kg Poly-lined Bags
Allergen Statement:	This rice protein isolate does not contain eggs, milk, mustard, peanuts, seafood (fish,crustaceans, shellfish), sesame, soy, tree nuts and wheat.

Item Analysed	Standard Specification	Method
Physical Properties		
Color (Qualitative)	Off-White	Visual
Color (Quantitative)	> 40	Hunter Lab Scale & CIE Scale
Appearance	Fine Powder	Visual
Particle size	D90 (300 mesh)	Sieving
Chemical Composition		
Protein	≥80%	Kjeldahl, AOAC 981.10 or equivalent, Conversion factor 6.25
Loss on Drying	≤8%	Analysis in Hot Air Oven at 105°C
Total Ash	≤5%	AOAC 923.03 or equivalent
Total Carbohydrates	≤5%	AOAC 986.25 or equivalent
Total Fats	≤2%	AOAC 920.39 or equivalent
Heavy Metal Analysis		
Lead	< 0.2 mg/kg	FSSAI Manual of Methods of Analysis of Foods (Metals) : 2016 FSSAI Manual of Methods of Analysis of Foods (Metals) : 2016 FSSAI Manual of Methods of Analysis of Foods (Metals) : 2016 AOAC Official Method 21st Edition, Vol 1, 971.21:2019 AOAC Official Method 991.31 AOAC Official Method 991.31 AOAC Official Method 991.31 AOAC Official Method 991.31 AOAC Official Method 991.31
Arsenic	< 0.25 mg/kg	
Cadmium	< 0.25 mg/kg	
Mercury	< 0.2 mg/kg	
Aflatoxin B1	< 1 ppb	
Aflatoxin B2	< 1 ppb	
Aflatoxin G1	< 1 ppb	
Aflatoxin G2	< 1 ppb	
Melamine	< 0.25 mg/kg	
Microbiological		
Total Plate Count	≤ 5,000 CFU/g max.	Official Methods of Analysis of AOAC International (1995)
Yeast & Mold	≤ 100 CFU/g max.	Official Methods of Analysis of AOAC International (1995)
E.Coli.	Not Detected in 1 g	Official Methods of Analysis of AOAC International (1995)
Salmonella	Not Detected in 25 g	Official Methods of Analysis of AOAC International (1995)
Other Specifications		
Taste	Bland	Sensory Test
Bulk Density	Approx. 0.45–0.55 kg/L	
Acid Stability	Stable	
Heat Stability	Acceptable for baking	
pH	Neutral (approx. 6.5)	

PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS)

Parameters	Method
In Vitro Digestibility First Limiting Amino Acid - Lysine Amino Acid Profile PDCAAS	Megazyme, Wicklow, Ireland, Novel Method (Under Patent: U.S. Pat. No. 9,738,920) (Animal-Safe Accurate Protein Quality Score)

Applications

- Baked Goods
- Breakfast Cereals
- Beverages and Juices
- Confectionery Foods
- Dairy Products
- Meal Replacements
- Meat Products
- Nutritional bars
- Sauces, Puddings, & Dressings
- Snack Foods
- Powdered Shakes
- Toppings
- Jams and Jellies

General Disclaimer *The information presented in this Product Specification Sheet pertains solely to the designated product and may not apply when the product is used in conjunction with other materials or in any specific process. Analytical criteria are examined in each batch or supervised and guaranteed based on Product Risk Analysis. The analysis status for each batch may be provided in the Product Analysis Certificate. All information and instructions in this Product Analysis Certificate are founded on our latest knowledge as of the indicated revision date. The purchaser holds responsibility for the ultimate use of this Product in any final product.*

This Product may have usage restrictions and levels that can vary by country. The purchaser is accountable for the Product's use and its final product, ensuring that any claims made about its use and the finished product comply with relevant laws and regulations.

MADE IN INDIA

“Redefining Nutrition With Innovative Technology”

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