

Page 2 of 4



Final Report

Order # Sample ID: 2024-003663-01 Company: Rai DIN thai

Customer Sample ID: sprouted black rice powder

Sample Description: Dark purple powder

Analytical Testing

Method:	Component:	Result:	Test Date:
^{1 2} Hydrolyzed Amino Acids as Dehydrates	Alanine	0.46 %	03-May-2024
·	Arginine	0.64 %	03-May-2024
	Aspartic Acid	0.74 %	03-May-2024
	Glutamic Acid	1.46 %	03-May-2024
	Glycine	0.34 %	03-May-2024
	Histidine	0.20 %	03-May-2024
	Isoleucine	0.34 %	03-May-2024
	Leucine	0.68 %	03-May-2024
	Phenylalanine	0.45 %	03-May-2024
	Proline	0.39 %	03-May-2024
	Serine	0.40 %	03-May-2024
	Threonine	0.31 %	03-May-2024
	Total Lysine	0.35 %	03-May-2024
	Tyrosine	0.33 %	03-May-2024
	Valine	0.50 %	03-May-2024
Moisture by Vacuum Oven	Moisture	5.016 %	30-Apr-2024
² PDCAAS - In-Vitro (Protein Quality)	PDCAAS	0.51	07-May-2024
	Separate Report	See attached report	07-May-2024
^{1 2} Performic Amino Acids as Dehydrates	Cystine	0.18 %	03-May-2024
	Methionine	0.23 %	03-May-2024

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

Date Issued: May 07, 2024 Medallion Labs 9000 Plymouth Ave. N., Minneapolis, MN 55427 Report #: 86576

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.



800-245-5615 info@medlabs.com www.medallionlabs.com

Final Report

Order # Sample ID: 2024-003663-01 Company: Rai DIN thai

Customer Sample ID: sprouted black rice powder

Sample Description: Dark purple powder

Analytical Testing

Method:	Component:	Result:	Test Date:
Protein	Protein Factor	6.25	01-May-2024
	Nitrogen	1.58 %	01-May-2024
	Protein	9.88 %	01-May-2024
^{1 2} Tryptophan as Dehydrate	Tryptophan	0.13 %	03-May-2024

Results Approved By: Joan Schroeder Dale

(Authorized Reviewer)

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.



800-245-5615 info@medlabs.com www.medallionlabs.com

Final Report

Analytical Method References:

Method Name

Hydrolyzed Amino Acids as Dehydrates

Moisture by Vacuum Oven

PDCAAS - In-Vitro (Protein Quality)

Performic Amino Acids as Dehydrates

Protein

Tryptophan as Dehydrate

Method Reference

Please contact for Method Details

AOAC: 945.43*, 934.01*

US Patent No. 9,738,920 : In Vitro Method for estimating In Vivo Protein Digestibility, Plank, DW.*

Please contact for Method Details

AACC 46-30*; AOAC 992.15*

Please contact for Method Details

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

^{*} This method has been modified.

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.