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Hexane-Free Rice Protein Extraction Method

CULVER CITY, Calif.—[Axiom Foods](#) leads the way for allergen-friendly, hexane-free whole grain brown rice ingredients with its natural rice protein extraction method, developed to help food, beverage and nutraceutical product manufacturers boast clean and allergen-free nutritional ingredients lists for their consumers.

The company's proprietary method for extracting protein from all layers of the whole grain rice including bran, germ and endosperm, is a low-heat, enzymatic process that's hexane-free. Ingredients are tested throughout growing, harvesting and processing for various certifications from organic and gluten-free to testing for meeting California Prop 65 standards. Its methodologies for extracting are also applied to other plant proteins such as pea, sacha inchi, flax and other superfoods.

"Hexane is a chemical solvent, most parts of which are gasoline and used in the creation of glues for footwear and roofing, to extract oil and grease from water and soil and come from the refining of crude oil," said David Janow, Axiom CEO. "The toxicity of hexane in humans is well known and chronic exposure can result in extensive nervous system damage." The chemical is on the U.S. Toxic Inventory list.

As a founding member of the World Rice Alliance, Axiom works to source rice that is low in naturally occurring heavy metals from areas like Thailand, Cambodia, Vietnam, China, Argentina and California.

Additionally, in a clinical trial Axiom's signature, hexane-free and non-GMO Oryzatein® rice protein, showed that [plant-based rice protein](#) rivals dairy-based whey for muscle building, fat reduction and muscle repair on March 9, 2013.

<http://www.foodproductdesign.com/news/2013/04/hexane-free-rice-protein-extraction-method.aspx>