

RICE FLOUR

General characteristics

Description	Rice flour with high gel strength
Composition	Rice flour
Organoleptic aspects	White powder Typical rice
Origin	Rice flour grinded from clean polished rice
Synonymous	/

Description

Applications	Rice flour can be used in several applications such as bakery or jam products, as well in savory dishes. Also used for dusting.
Properties	Used for nutritional and functional characteristics.

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Specifications

Physico-chemical specifications

Loss on drying	Max 14.5 %
Density	0.5 – 0.7 kg/L
Black spots (> 0.2 mm)	Max 10 / 175 cm ²
Granulometry <ul style="list-style-type: none"> < 250mm < 150 µm 	90 % > 50 %

Microbiological specifications

Total plate count	Max 100 000 cfu/g
Yeasts	Max 10 000 cfu/g
Moulds	Max 10 000 cfu/g
Salmonella	Absent in 25 grams

Nutritional information for 100g

Energy	1559 kJ / 372 kcal
Fats	2 g
- Saturated fats	1 g
Carbohydrate	82 g
- Starch	81.8 g
Protein	7.7 g
Fibers	1.9 g
Sodium	3 mg

Allergens

	Presence	Cross contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Regulatory data

GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product isn't treated with ionising radiation.
Nanoparticules	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.

Diet

	Suitable	Certified
Halal	X	
Kosher	X	
Vegetarian	X	
Vegan	X	

Packaging / Storage

Packaging	5 kg bag – Box of 5 x 5 (25kg) – Pallet of 18 boxes (450kg) 25 kg bag – Pallet of 20 boxes (500kg)	
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.	
Shelf life	1 year minimum in original sealed packaging.	
EAN codes	5 kg: 3700434801361	25kg: 3700434804065

We reserve the right to modify this data according to the evolution of our products.

Louis François

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