

RICE FLOUR

GENERAL CHARACTERISTICS

Physical and organoleptic aspects	<i>White to beige powder of neutral odour and flavour</i>
Origin	<i>Fine particles obtained by grinding and sieving rice grain husked, milled and cleaned</i>

DESCRIPTION

Applications	<i>Carrier substance in the manufacturing sausages, sometimes even in pastry or bakery in some countries. Also used for dusting.</i>
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SPÉCIFICATIONS

Physico-chemical specifications

Moisture	$\leq 14 \text{ g/100g}$
Ash	$\leq 0.8 \text{ g/100g}$
<u>Granulometry</u>	
>200 μm	$\leq 20 \text{ g/100g}$
200 μm – 150 μm	$\leq 30 \text{ g/100g}$
D₁₀	$\leq 50 \mu\text{m}$
D₅₀	$\leq 150 \mu\text{m}$
D₆₀	$\leq 275 \mu\text{m}$

Heavy metals

Arsenic	$\leq 0.20 \text{ mg/kg}$
Plomb	$\leq 0.20 \text{ mg/kg}$
Cadmium	$\leq 0.20 \text{ mg/kg}$

Microbiological specifications

Total plate count	$< 100\,000 \text{ cfu/g}$
Yeasts and moulds	$< 10\,000 \text{ cfu/g}$
Salmonella	Absence in 25 grams



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	365 Kcal / 1550 KJ
Lipids	1 g
- Saturated Fatty Acid	0.4 g
Carbohydrates	81 g
- Sugars	0 g
- Starch	81 g
Dietary fibres	0 g
Proteins	8 g
Salt	0 g
Minerals	0 g

ALLERGEN	
	Presence
<i>Peanuts and products thereof</i>	
<i>Celery and products thereof</i>	
<i>Cereals, gluten and products thereof</i>	Gluten ≤ 20mg / kg
<i>Crustaceans and products thereof</i>	
<i>Tree nuts and products thereof</i>	
<i>Sesames seeds and products thereof</i>	
<i>Molluscs and products thereof</i>	
<i>Mustard and products thereof</i>	
<i>Milk and milk products</i>	
<i>Lupin and products thereof</i>	
<i>Eggs and products thereof</i>	
<i>Fish and products thereof</i>	
<i>Soya and products thereof</i>	
<i>Sulfuric dioxide > 10 ppm</i>	
<i>Coconuts and products thereof</i>	

DIET		
	Suitable for	Certified
<i>Halal</i>	X	
<i>Kasher</i>	X	
<i>Vegan</i>	X	
<i>Vegetarian</i>	X	



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PACKAGING/STORAGE	
Packaging	5 kg bag net - 25 kg bag net
Storage conditions	Store in a cool and dry place in its original packaging
Shelf life	15 months in original and unopened packaging

ARTICLE CODE 5Kg ⇒ 610B - 25Kgs ⇒ 611B

This specification is correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.

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