



## PUFFED RICE FLOUR

### TECHNICAL SPECIFICATION

**Product:** Food Puffed Rice Flour.

**Ingredients:** 100% Food Puffed Rice

#### Chemical and physical characteristics:

Parameter	Value	Unit	Method	EU Regulation
Moisture	8 - 10	%	105°C until constant weight	-
Ash	1	%	ISTISAN 96/34 1996	-
<b>Heavy Metals</b>				
Leads	max 0,2	mg/kg	AOAC 973.34	Reg CE N° 1881/2006
Cadmium	max 0,1	mg/kg	AOAC 972.25	Reg CE N° 1881/2006
<b>Aflatoxins</b>				
B1	max 2,0	µg/kg	004 MPP RES182 REV8 2006	Reg CE N° 1881/2006
B1+B2+G1+G2	max 4,0	µg/kg	004 MPP RES182 REV8 2006	Reg CE N° 1881/2006
Ocratossina A	max 3,0	µg/kg	004 MPP RES111 REV7 2006	Reg CE N° 1881/2006
Zearalenone	max 75	µg/kg	004 MPP RES113 REV5 2006	Reg CE N° 1881/2006
<b>GMO</b>	Absent	-	REAL TIME PCR ABI PRISM	Reg CE N° 1829/2003 , 1830/2003
<b>Sieving &lt;150µm</b>	100	%	By sieving	-

#### Microbiological characteristics:

Parameter	Value	Unit	Method
Total viable count	< 10.000	cfu/g	06(S24) rev10
Moulds/Yeasts	< 100	cfu/g	06(S36) rev10
Salmonella spp	absent	cfu/25g	06(S28) rev9
Coliforms	< 100	cfu/g	06(S25) rev10

#### Organoleptic evaluation:

Parameter	Value	Unit	Method
Appearance	flour	-	Visual evaluation
Colour	white	-	Visual evaluation
Odour and flavour	typical	-	Organoleptic evaluation

#### Nutritional information (average value per 100g of product):

Parameter	Value	Unit	Method
Energy value	366/1530	kcal/kJ	Calculation
Proteins	8,3	g	Kjeldahl
Carbohydrates	82,2	g	Calculation
Fats	0,8	g	Soxhlet



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#### Allergens (Re. Attached 3/ bis 2003/89/CE):

Allergens	Presence	Finished product contamination risk
Cereals containing gluten	No	No
Crustaceans, shellfish and crustaceans and shellfish based products	No	No
Eggs and egg based products	No	No
Fish and fish based products	No	No
Peanuts and peanuts based products	No	No
Soya and soya based products	No	No
Milk, milk products and milk sugar	No	No
Fruit with shell: nuts, walnut, peanuts etc	No	No
Celery and celery based products	No	No
Mustard and mustard based products	No	No
Sesame seeds and sesame based products	No	No
Sulphur dioxide with concentration above 10 mg/kg	No	No

#### Shelf life and storage condition:

12 months from production date ; store in a cool and dry place.

#### Packing information:

Piece				
Dimension	Net Weight		Packaging	
L390 x W 640 x H 140 mm	25 kg		Paper bag	
Pallet				
Dimension	Layer	Pieces for layer	Pieces for pallet	Net Weight
L120 x W 91 X H 165 cm	8	5	40	1000 kg