



## RICE FLOUR

### TECHNICAL SPECIFICATION

**Product:** Rice flour, manufactured by grinding and sieving of clean, polished broken rice.

**Ingredients:** 100% rice flour

**Certification:** ISO 9001:2000, gluten free, Kosher

#### Chemical and physical characteristics:

Parameter	Value	Unit	Method	EU Regulation
Moisture	12 ± 2,0	%	D.M. 27/5/1985	-
Ash	0,5 ± 0,1	%	ISO 936:1998 (E)	-
<b>Heavy Metals</b>				
Leads	max 0,2	mg/kg	05(M1) rev10 +(R-P1) rev10	Reg CE N° 1881/2006
Cadmium	max 0,1	mg/kg	05(M1) rev10 +(R-P1) rev10	Reg CE N° 1881/2006
<b>Aflatoxins</b>				
B1	max 2,0	µg/kg	03(S15) rev11	Reg CE N° 1881/2006
B1+B2+G1+G2	max 4,0	µg/kg	03(S15) rev11	Reg CE N° 1881/2006
Ocratossina A	max 3,0	µg/kg	03(S8) rev13	Reg CE N° 1881/2006
Zearalenone	max 100	µg/kg	03(S8) rev13	Reg CE N° 1881/2006
<b>GMO</b>				
	absent	-	10(S70)rev10	Reg CE N°1829/2003, 1830/2003
<b>Sieving</b>				
	<125 µm 5% ± 5	%	By sieving	-
	125µm<65<250µm			
	>250µm 30% ± 5			

#### Microbiological characteristics:

Parameter	Value	Unit	Method
Total viable count	< 100.000	cfu/g	06(S24) rev10
Moulds/Yeasts	< 1000	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 of rice	-	Organoleptic evaluation



## RICE FLOUR

### TECHNICAL SPECIFICATION

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

Parameter	Value	Unit	Method
Energy value	359 / 1497,5	kcal/kJ	Calculation
Proteins	7,0	G	Kjeldahl
Carbohydrates	80,0	G	Calculation
Fats	0,5	G	Soxhlet
Fiber	0.5	G	Enzymatic – Gravimetric method

#### 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:

6 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