



WHOLE GRAIN RICE FLOUR

TECHNICAL SPECIFICATION

Product: Whole grain rice flour, manufactured by adding and mixing stabilized rice bran to white rice flour

Ingredients: White rice flour, stabilized rice bran

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	1,2 ± 0,1	%	ISO 936:1998 (E)	-
Heavy Metals				
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
Aflatoxins				
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 75	µg/kg	03(S8) rev13	Reg CE N° 1881/2006
GMO				
	Absent	-	10(S70)rev10	Reg CE N°1829/2003, 1830/2003
Sieving	<180 µm 60% ± 5	%	By sieving	-
	180µm<25<250µm			
	>250µm 15% ± 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	Creamy white	-	Visual evaluation
Odour and flavour	Typical of rice	-	Organoleptic evaluation



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

Parameter	Value	Unit	Method
Energy value	352/1496	kcal/kJ	Calculation
Proteins	7,93	G	Kjeldahl
Carbohydrates	74,13	G	Calculation
Fats	2,54	G	Soxhlet
Fiber	2,90	G	Enzymatic – Gravimetric

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