

Product specification

Rice flour

Validation

Company	Function	Name	Date	Signature
	QA/QC manager		17-08-2023	\$

General

Product name Rice flour

Origin Pakistan, India, Thailand, Vietnam, Myanmar, Cambodia, Guyana,

Suriname, Argentina, Brazil, Italy, Paraguay, Uruguay, Greece and Spain.

Product description Rice flour, made from white milled broken rice.

Sieved on a top level of 250µm.

The product is specifically suitable for applications where crispness and brittle, not-tough structure is desired, such as bakery products (biscuits, almond paste) and for wet applications such as thick liquid products and

extrusion products.

Legal requirements The product complies with Dutch and EU regulations

Storage Cool, dry and not near strong smelling products

Shelf life 12 Months after production, under conditions stated before.

Ingredients declaration

Type Long grain rice flour Additives No additives added

Indicative & average nutritional values per 100g

Energy 1496 kJ / 352 kCal

 Total fat
 1.0g

 Of which satured fats
 0.3g

 Carbohydrates
 77.3g

 Of which sugars
 0.2g

 Protein
 8.0g

 Fibre
 0.9g

 Salt*
 0.004g

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^{*}Salt calculated based on naturally present sodium: Na x 2,5

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Sensoric details

Colour White/ off white

Taste and odour Neutral odeur; typical for rice

Cooking quality Not applicable

Appearance Free flowing powder, reduced dust.

Physical details

Limit	Method
LIIIIC	Piction

Particle distribution

250 ųm: Pass through ≥95% Alpine sieve method 150 ųm: Pass through ca. 40% Alpine sieve method 75 ųm: Pass through ca. 12% Alpine sieve method

Infestation None Visual

Moisture Max. 14,5% ISO 712: 2009

Microbiological details (typical values)

Limit		Method	
TPC	max. 200.000	cfu/g	ISO 4833: 1991
Yeasts and moulds	max. 5.000	cfu/g	ISO 7954: 1987
Enterobacteriaceae	max. 15.000	cfu/g	ISO 21528-2: 2004
Coliforms	max. 10.000	cfu/g	ISO 4832: 2006
E.coli	max. 10	cfu/g	ISO 16649-1or ISO 16649-2:
2001			
Salmonella	negative	/ 25g	ISO 6579: 2002
Bacillus cereus	max. 5.000	cfu/g	ISO 7932: 1993

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Chemical details (According to EU regulations)

<u>Parameters</u>	<u>Limit</u>
Aflatoxins B1	max. 2,0 p.p.b
Aflatoxins Total (B1,B2,G1,G2)	max. 4,0 p.p.b
Deoxynivalenol (DON)	max. 750 p.p.b
Ochratoxine A	max. 3 p.p.b
Lead (Pb)	max 0,2 p.p.m
Cadmium (Cd)	max 0,15 p.p.m

Pesticides According to EU regulations GC-ECD/ECD

Other information

Inorganic arsenic (Ar)

Diet information Suitable for vegetarians and vegans Kosher This product is certified Kosher

Organic products Not from organic culture, organic products are available on request

max 0,2 p.p.m

Irradiation The product is not irradiated

> We herewith declare that, to the best of our knowledge, the product does not contain proteins from GMO's nor genetically modified DNA. Consequently, the product does not need to be labeled as "Product, produced with genetically modified ingredients.", according to the

requirements as laid down in EC-regulation 1829/2003 and 1830/2003 of

the European Parliament and Council

Allergen information No allergens handled on site

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