

Product Code: OCRF045

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ORGANIC RICE FLOUR COARSE

Category Rice Flour Country Of Origin Pakistan Ingredients Organic Rice Non-GMO Yes Texture Free flowing without any lumps Suitable for Halal , Kosher & Vegetarian diets

Description

This product is White to Cream Coloured powder and is made from milled, white rice, this product is also free from artificial colouring & flavouring.

Certifications

- ✓ NOP , EU , FIPA Organic Certified & IBD
- FSSC 22000:2013
- ISO 9001:2015
- Kosher

Fair Choice

Packaging:

Materials: 3 Ply Paper Bag with Polythene Liner

:25 Kg / Bag

Packaging is Food grade approved

Shelf Life:

12 Months (When stored under recommended condition)

Storage Condition:

Rice flour Should be stored at temperature < 90 °F in a cool, dry environment, away from sunlight

Allergen	Present (Y/N)
Cereals containing gluten	N
Crustaceans, molluscs and their derivatives	N
Fish and their derivates	N
Egg or Egg products	N
Peanuts and their derivates	N
Others	N

ANALYSIS

Parameters	Unit	Limits
Moisture	%	14 max

SIEVE ANALYSIS

Retained on 500 micron screen	:	0 - 5% max
Retained on 425 micron screen	:	10 - 30%
Retained on 250 micron screen	:	40 - 60%
Through 250 micron screen	:	15 - 35%

Microbiological	Units	Limits	
Total Plate Count	cfu/g	<50,000	
Total Coliforms	cfu/g	< 500	
E.Coli	cfu/g	<10	
Yeast & Moulds	cfu/g	< 800	
Salmonella	cfu/25g	Not Detected	

Nutritional Information Per 100/g (Typical analysis only) *

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Energy	357 Kcal	
Protein	8.8 g	
Fats, total	1.0 g	
- saturated	< 0.5 g	
Cholesterol	Nil	
Carbohydrates	77.2 g	
- sugars	0 g	
Dietary fibre	1.0 g	
Gluten	Nil	
Sodium	< 10 mg	
Vitamin A (Retinol)	<21 μg	
Vitamin C	<0.5 mg	
Potassium	84 mg	
Calcium	6.9 mg	
Magnesium	20 mg	
Phosphorus	89 mg	
Manganese	0.59 mg	
Zinc	1.2 mg	
Iron	0.74 mg	

Uses:

Rice Pastes-Extruded, Chips and other snacks cereals, Ready to use Breakfast , Baking mines , Bakery Dough , Sweets

^{*} These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee

















