

**ORGANIC RICE FLOUR COARSE**

**Product Code: OCRF045**

<b>Category</b>	Rice Flour
<b>Country Of Origin</b>	Pakistan
<b>Ingredients</b>	Rice
<b>Texture</b>	Free flowing without any lumps
<b>Suitable for</b>	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
- ✓ ISO 9001 + HACCP
- ✓ Kosher
- ✓ HALAL
- ✓ Fair Choice
- ✓ Gluten Free
- ✓ Non GMO

**Packaging:**

Materials :3 Ply Paper Bag with Polythene Liner  
Size :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

**Uses:**

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

**ANALYSIS**

Chemical 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) \***

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
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

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

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

