

**ORGANIC MEDIUM BROWN RICE FLOUR**

**Product Code: OMBRF80**

|                          |                                   |
|--------------------------|-----------------------------------|
| <b>Category</b>          | Rice Flour                        |
| <b>Country Of Origin</b> | Pakistan                          |
| <b>Ingredients</b>       | Brown Rice                        |
| <b>Texture</b>           | Free flowing without any lumps    |
| <b>Suitable for</b>      | Halal , Kosher & Vegetarian diets |

**Description**

This product is cream to brown Coloured powder and is made from milled, brown 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 250 micron screen | : | 0 - 5%   |
| Retained on 150 micron screen | : | 35 - 55% |
| Through 150 micron screen     | : | 40 - 60% |

| 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              | 373 Kcal |
| Protein             | 11.0 g   |
| Fats, total         | 2.8 g    |
| Cholesterol         | Nil      |
| Carbohydrates       | 73.4 g   |
| - sugars            | 0 g      |
| Dietary fibre       | 2.5 g    |
| Gluten              | Nil      |
| Sodium              | 13 mg    |
| Vitamin A (Retinol) | < 21 µg  |
| Vitamin C           | <0.5 mg  |
| Potassium           | 220 mg   |
| Calcium             | 11 mg    |
| Magnesium           | 94 mg    |
| Phosphorus          | 250 mg   |
| Manganese           | 1.4 mg   |
| Zinc                | 1.6mg    |
| Iron                | 3.0 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

