

Product Specification

Rice Flour

Ingredient Grain Rice 100 %

Specification

Physical Properties

Black specks	50 Max
Residue (150 µm on)	2.50 % Max
Metal Content / 2 kg	None
Foreign Body	None

Chemical Properties

Moisture Content (%)	13.0 Max
pH 10 % susp.	5.0 – 7.0
Starch (%) on dry	85 Min
Ash (%)	0.5 Max
Protein (%)	6.0 - 7.0
Whiteness	90 Min
Sulfur dioxide (ppm)	None
Pesticide Residues	None
Gelatinization Temperature (° C)	93 Max
Peak Viscosity at Gelatinization Temperature (RVU)	210-300
Peak Viscosity after Cooling to 50 Celsius (RVU)	320-400

Microbiological Properties

<i>B.cereus</i>	≤ 10,000 CFU/g
Yeast and Mold	≤ 100 CFU/g
TPC	≤ 1 x 10 ⁵ CFU/g
<i>E.coli</i>	ND
<i>Salmonella spp.</i>	ND
<i>S.aureus</i>	ND