



PRODUCT DATA SHEET

**RICE FLOUR**  
**RF-W01080-12**

Product Description:

RF-W01080-12 is a ground rice flour with very uniform sized particles made from a specialty variety of rice. Its starch component is over 98% amylopectin. This flour does not break down with high temperatures and shear, and has excellent freeze-thaw stability. It forms a soft creamy gel with a glossy sheen, expands well during extrusion, and provides a crisp texture in extruded and baked products that have distinctive soft, melt-in-your mouth texture which differs from any other rice flours. RF-W01080-12 is white in color and has an extremely bland flavor.

Typical Analysis:

Protein %	5.5
Fat %	0.8
Moisture %	10.5
Ash %	0.3
Total Dietary Fiber %	0.9
Gelatinization Temperature	62°C

Nutrition Information:

Calories	360.0
Protein, gm	5.5
Carbohydrates, gm	82.9
Fat, gm	0.8
Trans Fat, gm	0.0
Sodium, mg	16.0
Potassium, mg	77.0
Thiamin, mg	0.1
Niacin, mg	1.0
Iron, mg	1.0

Per 100 gms

Granulation:

Through a #50 sieve	98% minimum
Through a #100 sieve	55% - 75%
Through a #200 sieve	35% maximum

Microbiological Analysis:

Standard Plate Count	< 40,000 per gram
Coliform	< 400 per gram
E. coli	< 10 per gram
Yeast and Mold	< 400 per gram

**PLEASE NOTE:**

*Heat to 165 degrees F prior to consumption.*

Ingredient Statement:

Rice Flour

Packaging Information:

RF-W01080-12 is available in 25, 50 or 100 lb, multi-walled paper bags or in 2,000 lb tote bags.

Shelf Life:

Twelve months, if stored in its original unopened package below 75 F in a dry, insects / rodent / odor-free environment avoiding direct sunlight and / high humidity.

Kosher Certification by Orthodox Union

*The above statements contained herein should neither be construed as guarantee or warranties expressed or implied nor as a condition of sale. Customers are invited to make their own tests to determine suitability of the product for particular purpose and application.*

*Rev. 11/16/11 lkd*