Makendi Rice Flour

DESCRIPTION: Rice Flours are obtained from milling purified white rice. The broken rice, after having being superficially abraded in order to remove any possible chromatic defects, is milled via the passage through rolling mills which provide different granulometry according to the kind of flour desired: cream, flour or semolina. By using the rice flours, the final product will be provided with all the characteristic values of rice: high digestibility, absence of gluten, absence of GMO elements, few fats, little sodium, good bioavailability of proteins, very good intake of carbohydrates. The scarce absorption of fats from these flours renders the "fried" product particularly crunchy and not too greasy.

PACKING: 20 kg pp bags. 20MT=1x40HQ

SHELF LIFE: 6 months.

SPECIFICATIONS:

Chemical and physical characteristics	
Moisture (%)	12±2.0
Ash (%)	0.5±0.1
Gluten (ppm)	< 20
Pb (mg/kg)	max 0.2
Cd (mg/kg)	max 0.2
Filth test (in 50 g)	Max 50
Alive or dead insect (in 50 g)	Absent
Pesticides residues (ppm)	Law limits
Foreign substances	Absent
Aflatoxins	
B1 (μg/kg)	max 2.0

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B1+B2+G1+G2 (μg/kg)	max 4.0	
Ocratossina A (μg/kg)	max 3.0	
Zearalenone (μg/kg)	max 75	
GMO	Absent	
Sieving (%)	<125 μm 5%±5	
	125μm<65%<250μm	
	>250μm 30%±5	
Microbiological characteristics	**Average value**	**Max value**
Total viable count (ufc/g)	<10000	<500000
Moulds/Yeasts (ufc/g)	<1000	<10000
Coliforms (ufc/g)	<100	<1000
Salmonella spp (ufc/25g)	Absent	Absent
Organoleptic evaluation		
Appearance	Flour	
Colour	White	
Odour and flavour	Typical of rice	
Nutritional information (average value per 100 g of product)		
Energy value	359/1497.5 (kcal/kJ)	
Proteins	7.0 g	
Carbohydrates	80.0 g	
Fats	0.5 g	
Fiber	0.5 g	
Sodium	4 Mg	

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APPLICATIONS: Rice flours can be efficacious ingredients for many food preparations: soups, dumplings, fresh made pasta, bakery and confectionery products.

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