

CONVENTIONAL BROWN RICE FLOUR

Doc: RLS/QA/CBRF.01 Issue: 01

Issue date: 17-07-2023

Description: This product is Brown to Off- Brown Colored powder and is made from milled, brown rice. It has the texture of free flowing powder without any lumps. This product is also free from artificial coloring & flavoring. This product is Halal and Kosher certified, and vegan friendly. Furthermore product is Non-GMO certified.

Uses: Rice Flour is used in rice pastes-extruded, chips and other snacks cereals, ready to use breakfast, baking mines, bakery dough and sweets.

Note: The same product derived from organic rice is also available.

T	ypical Analysis**		
Characteristic	Units	Limits	Total Plate Count
Protein	%	7.0-9.0	Yeast & Mold
Moisture	%	14 Max.	Total Coliform
Carbohydrates	%	77-83	E-Coli
Fats	%	≤1	Salmonella
Saturated Fats	%	≤0.5	Staph. Aureus
Fibre	%	<u>≤</u> 1	
Gluten	%	Absent	Arsenic
	Particle Size		- Tuberne
On 425 micron sieve (#40)	%	0-2 retained	Cadmium
On 212 micron sieve (# 70)	%	0-5 retained	Lead
On 150 micron sieve (#100)	%	5-30 Retained	Manana.
Through 150 micron screen	%	63-95 Passed	Mercury
Nutrient La	halling Information	(nov 100c)	

Microbiological Attributes				
Total Plate Count	<50,000 cfu/g			
Yeast & Mold	<800 cfu/g			
Total Coliform	<500 cfu/g			
E-Coli	Absent cfu/g			
Salmonella	Absent cfu/25g			
Staph. Aureus	Absent /10g			
Heavy Metals				
Arsenic	≤ 2 ppm			
Cadmium	≤ 0.3 ppm			
Lead	≤ 2 ppm			
Mercury	≤ 0.2 ppm			

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Nutrient Labelling Information (per 100g)					
Energy	Kcal	357			
Protein	g	8.8			
Total Fats,	g	1.0			
Saturated fats	g	<0.5			
Trans fat	g	0			
Cholesterol	mg	Nil			
Carbohydrates	g	77.2			
Sugars	g	0			
Added Sugars	g	0			
Dietary fiber	g	1.0			
Gluten	g	Nil			
Sodium	mg	<10			
Vitamin A (Retinol)	μg	<21			
Vitamin C		<0.5			
Vitamin D	mcg	0			

Material shall be packed in appropriate food grade containers for protection and preservation of material integrity. Packaging materials shall not transmit any contaminants or objectionable substances to the material. Opened or damaged containers shall be rejected on receipt. Containers shall be properly labeled with indication of Material Name, Contents, Lot Number, Net Weight, Supplier Name, Address and appropriate Certification Symbol, if required. Containers shall also display the material date of manufacture.

Packaging & Storage

Shelf Life: Best if used within 12 months from date of manufacturing. Rice Flour should be stored in cool and dry location (i.e. Temperature <90 F) and away from sunlight.

Material	Net Weight	
3 ply paper bags, Polythene Liner	25 Kg/Bag	

Additional Information

otassium 84 mg 6.9 Calcium mg 20 Magnesium mg Phosphorus 89 mg Manganese mg 0.59 Zinc mg .2 0.74 Iron mg

Ricels shall comply with storage and handling requirements, provide ingredient naming conventions, disclose processing aids used, and

This product has the following certifications: ISO 9001-2015 | FSSC 22000 | cGMP | NON-GMO | Halal | Kosher & Vegan.

identify any ingredients exposed to ionizing radiation.

Restricted Ingredients*					
Allergens	Chemicals	Artificial Sweetener	Added Color, Flavor and Oils		
Soy	Artificial Preservatives	Artificial Sweeteners	FD&C Certified Synthetic Colors		
Tree Nuts	Benzoates	Acesulfame-K	Artificial Flavors		
Peanuts	BHA and BHT	Aspartame	Bleached Flour		
Shellfish	EDTA	Saccharin	Enriched Flour		
Fish	Carmine/Cochineal	High Fructose Corn Syrup	Brominated Flour		
Eggs	DATEM (Diacetyl Tartaric & Fatty Acid Esters of Mono & Diglycerides)	Modified Food Starch	Brominated Vegetable Oil		
Milk	Ethyl Vanillin		Lard		
Celery	Monosodium Glutamate (MSG)		Hydrogenated Fats (andPartially Hydrogenated Fats)		
Mustard	Natamycin		Salatrim		
Sesame	Propylene Glycol				
Lupine	Propionates				
Mollusks	Sorbates/Polysorbates				
	TBHQ (Tertiary Butylhydroquinone)				
	Nitrates/Nitrites				
	Sulfites				

^{*} All above mentioned chemicals are not present in Ricels products.