## **ORGANIC WHITE RICE FLOUR**



Doc: ACT/QA/ORF.W.0 Issue: 04 Issue date: 14-04-2023

Organic White Rice Flour

## **Description**

This product is White to Off- White Colored powder and is made from milled, white 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**

Organic 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 conventional rice is also available.

TYPICAL ANALYSIS*				
Characteristic	Units	Limits		
Moisture	%	14 Max		
Carbohydrates	%	77-83		
Protein	%	7.0-9.0		
Fats	%	≤1		
Saturated Fats	%	≤0.5		
Fibre	%	≤ 1		
Gluten	%	Absent		
Particle Size		·		
On 425 micron sieve (#40)	%	0 - 2 Retained		
On 212 micron sieve (#70)	%	0 - 5 Retained		
On 150 micron sieve (#100)	%	5 - 30 Retained		
Through 150 micron screen	%	63 - 95 Passed		

Appearance: White to Off-White in color

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	≤ 0.2 ppm			
Cadmium	≤ 0.3 ppm			
Lead	≤ 2 ppm			
Mercury	≤ 0.2 ppm			

PACKAGING & STORAGE				
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.				
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	3 Ply Paper Bag with Polythene Liner			

25 Kg/Bag

#### ACT POLYOLS (PVT) LIMTED

**Net Weight** 

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	NUTRIENT LABELLING INFORMATION  (per 100g)		
ADDITIONAL INFORMATION			
ACT Polyols shall provide storage and handling requirements with specified shelf life.  ACT Polyols shall supply naming conventions with ingredient statement.	Energy	357 Kcal	
	Protein	8.8 g	
	Total Fats,	1.0 g	
ACT Polyols shall declare all processing aids used in the	Saturated fats	<0.5 g	
manufacturing of this ingredient.	Trans fat	0 g	
ACT Polyols shall identify all ingredients or components that have been intentionally exposed to ionizing radiation.	Cholesterol	Nil	
	Carbohydrates	77.2 g	
	Sugars	0 g	
	Added Sugars	0 g	
This product has the following certifications:  ISO 9001-2015 FSSC 22000, CGMP	Dietary fiber	1.0 g	
	Gluten	Nil	
	Sodium	<10 mg	
	Vitamin A (Retinol)	<21 μg	
Non-GMO	Vitamin C	<0.5	
• HALAL,	Vitamin D	0 mcg	
KOSHER &	Potassium	84 mg	
• VEGAN	Calcium	6.9 mg	
Organic NOP	Magnesium	20 mg	
Organic EU	Phosphorus	89 mg	
Organic USCOEA	Manganese	0.59 mg	
	Zinc	1.2 mg	
	Iron	0.74 mg	

	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 and Fatty Acid Esters of Mono and Diglycerides)	Modified Food Starch	Brominated Vegetable Oil		
Milk	Ethyl Vanillin		Lard		
Celery	Monosodium Glutamate (MSG)		Hydrogenated Fats (and Partially Hydrogenated Fats)		
Mustard	Natamycin		Salatrim		
Sesame	Propylene Glycol				
Lupine	Propionates				
Mollusks	Sorbates/Polysorbates				
Gluten	TBHQ (Tertiary Butylhydroquinone)				
Crustaceans	Nitrates/Nitrites				
Sulfites					

<sup>\*</sup>All above mentioned chemicals are not present in ACT Polyols products.

### ACT POLYOLS (PVT) LIMTED