

PRODUCT SPECIFICATION

PRODUCT: GLUTINOUS (CALIFORNIA) RICE FLOUR

ITEM# 03386

Product Description:

Glutinous (California) Rice Flour is manufactured from milled California Sweet 2nd Head rice. Rice is screened, passes through destoner, magnets and metal detector. All processes employed in manufacturing this product are in accordance with Good Manufacturing Practices, under sanitary conditions.

Ingredient Listing: Rice

Kosher: Yes COR

Physical and Chemical Properties:

Protein 5.0 - 7.5% (typical range as per rice supplier) Fat 1.5% Maximum (typical as per rice supplier)

Moisture 15% Maximum (typical)

Colour White - Creamy Flavour / Aroma Typical / Fresh

Odour No off / objectionable odours

Granulation % Through: #50 mesh 98 - 100 %

#100 mesh 44 – 66 % #200 mesh 35 % Max.

Packaging: All packaging materials used are food grade, well formed, securely sealed and Lot coded.

Storage / Shelf Life:

This product must be stored in a clean, cool, dry place away from any strong odours. Like most grain products, it is subject to infestation by insects and other pests if not properly protected. This product is best if used within 12 months.

Dainty Foods sells milled rice flour that has not been subjected to a post milling lethality step. Due to the non-random or heterogeneous distribution of microorganisms in dry material, such as rice flour, any test results are strictly limited to the samples analyzed. If the product is to be used in an untreated (raw) application (dusting, unprocessed foods, cold pressed, drug carrier, nutraceuticals etc.), it should be subject to an additional kill step or pretreatment to assure consistent quality and final product safety. Our responsibility for claims arising from breach of warranty, negligence, or otherwise, is limited to the purchase price of the material.

The recommendations and data contained above is based on information believed to be reliable and is given without guarantee or representation as to results. Several factors and conditions of use may affect results, we therefore recommend that customers perform their own analysis before using in full-scale production and assume all risks of use.

This Specification is approved for use by Management.

Confidential & Proprietary

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