RICE FLOUR

Specification code	RF/1/OP/E
Date	23/01/2026

Product description

Description	100% pure rice flour, ground from clean, polished rice that is free from foreign matter, other cereals, and additives. It is produced by milling selected rice and/or broken rice kernels. The raw material undergoes a thorough cleaning process, including air-jet whitening, sorting, and optical selection, before being milled and dried to ensure final product purity and quality.
Appearance	Powder
Odour and Taste	Typical of rice, no aftertaste
Colour	White
Applications	This product can be applied in various food applications for different nutritional, functional and technical characteristics.

Others specs

Allergens	Soybeans and products thereof - cross-contamination from field. Gluten <20 ppm
GMO	The product does not contain and has not been produced from genetically modified organisms
Pesticides	In acc. with EU Food legislation, Commision Regulation (EC) No 396/2005
Contaminants	In acc. with EU Food legislation, Commision Regulation (EC) No 1881/2006
Certification	IFS, Kosher, Halal
Ionization	No irradiation facilities present and irradiated raw materials are not used in production.
Storage conditions	Cool, dried place free from odour. Temp. below 17°C and humidity 65%. The product is naturally very prone pest attack and a rapid turnover of the goods is recommend.

Physical chemical analysis

Aflatoxin B1	≤ 2 µg/kg
Aflatoxin B1+B2+G1+G2	≤ 4 µg/kg
Ochratoxin A	≤ 3 µg/kg
Lead	≤ 0.20 mg/kg
Cadmium	≤ 0.15 mg/kg
Inorganic Arsenic	≤ 0.25 mg/kg
Filth Test	Insect fragments 50/50g Rodent hairs <1/50g
Density	0,50 – 0,70 kg/l
Black spots	<10/175cm²
Pesticides	According to Legislation

Particle Size Distribution

Product type	Target PSD	Tolerance(±)
Dried Rice Flour	<150 µm	10%
Dried Rice Semolina	125 – 250 µm	10%
Dried Rice Semola	200 – 400 µm	10%

Microbiological analysis

Total aerobic plate count	$<1x10^5$ cfu/g
Yeasts	$<1x10^4$ cfu/g
Moulds	$<1x10^4$ cfu/g
Enterobacteriaceae	$<1x10^4$ cfu/g
Salmonella	Absent cfu/25g
E. Coli	≤100 cfu/g
Staphylococcus aureus	≤50 cfu/g
Listeria monocytogenes	Absent cfu/25g
Bacillus cereus	≤200 cfu/g

Our certificates

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