

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 <1x10⁵ cfu/g

Yeasts <1x10⁴ cfu/g

Moulds <1x10⁴ cfu/g

Enterobacteriaceae <1x10⁴ 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



Foodcom S.A.
Komedy 2/3 , 02-517 Warsaw
NIP: 5213680286,
REGON:147463542
www.foodcom.eu

Formulated

Approved by

Martyna Stępień
m.stepien@foodcom.pl

Mateusz Augustyniak
maugustyniak@foodcom.pl