

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Spec. Code:	FLOU071
	RICE FLOUR BROWN	Issue No:	2
		Change Notice No:	1
		Date Issued:	12.01.2023
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Product Name	Rice Flour Brown
Country of Origin	Product of Australia
Description	Brown Rice Flour Medium is food grade dry milled. It is a off white powder, free from lumps and foreign matter, with neutral flavour, odour and bland taste
Intended Use	Food Ingredient
Ingredients Listing	Rice (100 %)

Halal Accreditation	Rice Flour Brown is halal suitable.
Kosher Accreditation	Rice Flour Brown is kosher suitable.
Allergens	No known allergens
GMO Statement	Rice Flour Medium is a Non-GM product.

Chemical and Physical Requirements		
Analytical	Specifications	Units
Moisture	≤ 14.5	%
Particle Size:		
Retained on 212 microns	≤ 5	%
Retained on 150 microns	25 – 45	%
Through 150 microns	50 – 70	%
Plant Based Material	≤ 1.5	g/25 Kg

Nutritional Information		
Nutrients	Amount per 100g	Units
Ash	1.0	g
Moisture	11.0	g
Energy	1 500	kJ
Protein	7.7	g
Fat	Total	3.4
	Saturated	Less than 1.0
Carbohydrate	Total	72.8
	Sugar	Less than 1.0
Dietary Fibre	3.9	g
Sodium	Less than 5.0	mg
<i>Information obtained from the supplier</i>		

Organoleptic Requirements	
Test / Parameter	Specifications
Colour	White to creamy–white coloured powder.
Flavour	Bland, typical of rice flour. No objectionable flavours.
Odour	Characteristic of rice. No objectionable odours.
Texture	Coarse powder
Appearance	Blend of medium particles of rice flour.

Quality: Kavita Yadav	Signature:	Date: 12.01.2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 12.01.2023

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Microbiological Requirements		
Test / Parameter	Specification	Units
Rice flour is an agricultural product that undergoes no processing designed to reduce the micro levels but it has a low water activity that is not conducive to micro growth.		
Total Plate Count	< 100 000	cfu/g
Yeast	< 10 000	cfu/g
Mould	< 10 000	cfu/g
Coliforms	< 1 000	cfu./g
E.coli	< 10	cfu/g

Packaging Requirements	<ol style="list-style-type: none"> The product shall be packed in multi-walled paper bag with sewn closure The bag is to be clearly marked with product name and type, net weight, best-before date, and manufacturer's details. Delivery temperature is ambient temperature.
Pack Size	25.0 Kg
Storage and Shelf-Life	<ol style="list-style-type: none"> Store unopened in its original packaging under cool and dry conditions away from direct sunlight and heat sources. The product is insect free when despatched. Insects have a life cycle of 21 to 40 days depending on species and weather conditions. As rice is a cereal it may attract insects and there is nothing in the product or packaging to deter cross-contamination. If stored as requested, the product should have a shelf life of twelve (12) months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification. We cannot, however, assume any guarantee against liabilities or risk involved from the use of the product.

Product is insect free when dispatched. Insects have a life cycle of 21 to 40 days, depending on the species, weather and storage conditions. The product may attract insects and there is nothing in the product or packaging to deter cross contamination.

Frutex accepts no liability for product condition if stored outside of the advised temperature and humidity ranges (For e.g. under high temperature and high humidity). Any discrepancy of quality should be reported within 24 hours of product receipt.

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