

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	FLOU075 (25KG) FLOU075-5 (5KG)
	RICE FLOUR MEDIUM	Issue No:	4
		Change Notice No:	3
		Date Issued:	30/08/2024

Product Identification	
Product Name	Rice Flour Medium
Country of Origin	Product of Australia.
Description	Rice Flour Medium is food grade dry milled rice flour. It is a white to cream powder, free from lumps and foreign matter, with neutral flavour, odour and bland taste.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	White Rice (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Rice Flour Medium contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required
GMO statement	Rice Flour Medium is a non GM product.
Halal accreditation	Rice Flour Medium is Halal suitable (validation means: Certified).
Kosher accreditation	Rice Flour Medium is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Rice Flour Medium is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Energy		1500	kJ
Protein		7.4	g
Fat	Total	Less than 1	g
	Saturated	Less than 1	g
	Trans	0	g
	Polyunsaturated	Less than 1	g
	Monounsaturated	Less than 1	g
Cholesterol		0	mg
Carbohydrate	Total	78	g
	Sugars	Less than 1	g
Dietary Fibre		Less than 1	g
Sodium		Less than 5	mg
Potassium		100	mg

Data from theoretical source (Information provided by supplier).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	White to cream coloured
Flavour	Characteristic of rice, neutral and bland taste
Odour	Characteristic of rice with no objectionable odours
Appearance / texture	Fine powder, free from lumps

Physical Specification(s)	
Test / Parameter	Specification
Retained on 212 micron	< 5%
Retained on 150 micron	35 - 55%
Through 150 micron	40 - 60%

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	< 1,000,000cfu/g
B.Cereus	< 100cfu/g
E.Coli	< 100cfu/g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	< 14.5 %

Packaging description:	Product shall be packed into multi-walled paper bags sewn closed. No staples, wire closure or castrating rings to be used.
Traceability comments:	Best Before Date
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25 & 5kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, in dry, cool, well ventilated conditions If stored as advised, the shelf life in original, unopened packaging should be 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.

Quality: Evangeline Theresa	Signature:	Date: 30/08/2024
Authorised by: Liviu Gorgos	Signature:	Date: 30/08/2024