

LONG GRAIN RICE FLOUR

BADGER INGREDIENTS INC & INGREDIENT LOGISTICS LLC



PRODUCT DESCRIPTION:

Rivland Rice Flour RL-100 is a specially prepared rice flour produced from long-grain varieties of rice. It is extremely bland organoleptically and therefore ideally suited for food applications where minimal flavor interference is desired. Since rice products are essentially non-allergenic, rice flour is widely recommended for use in special dietary formulations. The principal applications for Rivland Rice Flour RL-100 are as one of the basic ingredients in baby foods, as an ingredient in extruded ready-to-eat cereals, extruded snack foods and pancake and waffle mixes. The bland flavor of rice flour also makes it a desirable ingredient in binder mixes for meat patties, sausages and as a carrier for seasonings and spices. Rivland Rice Flour RL-100 is certified as Kosher. This product is certified Gluten Free by the "Gluten Free Certification Organization" (GFCO).

Product Analysis

Protein, %	5.9 – 8.5
Fat, %	0.5 – 1.2
Fiber, %	0.3 – 0.7
Ash, %	0.4 – 0.8
Moisture, %	10.0 – 12.0
Bulk Density, gm/cc	0.75 – 0.90
Color	White
Flavor/Aroma	Bland

Country of Origin

USA

Microbiological

Total Plate Count, /g	Max 100,000
Yeast & Mold, /g	Max 2,000

Granulation

Through US 50 Mesh, 95-100%
Through US 100 Mesh, 45-65%
Through US 140 Mesh, 25-40%

Ingredient Listing

Long Grain Rice Flour

Packaging and Storage:

Available in Bulk Truck/PD, 50 lb. bags, 2,000 lb. totes, and 2,500 lb. totes. This product is best if stored in dry/ambient conditions and used within 2 years. To prevent infestation, it is advisable to rotate stock regularly and store the product in an environment following a stringent Integrated Pest Management program. Under these conditions the product is warranted pest-free for 30 days.

Rice Flour is a raw agricultural product and should be put through an appropriate kill step based on your individual use.

