



Rice Flour Specification				
Sr. No.	Parameters	Specification		
PHYSICAL & ORGANOLEPTIC PARAMETERS				
1	Physical Characteristics	Appearance - Sound, dry, clean, white to pale creamish in colour, free from poisonous substances and insecticides, Rice kernels(<i>Oryza sativa</i> Linn) are milled and processed to result in granular particles, stones , foreign material, husk, ferrous and non ferrous contamination ,other grain particles, insects and mould, infestation . The material shall comply with specifications as per FSSA and FLI .		
		Colour - White to pale creamish in colour		
		Odour – No off odours		
		Black Specs – 12 per 10sq inch (Max)		
		Heavy Filth % - 0.02 (Max)		
		Particle Size Distribution		
		Sieve	RF-1001	RF-1002
		250	0-1	0-1
		150	0-15	0-20
		PAN	80-100	80-100
Alternate Name : Rice Powder				
2	Chemical Characteristics	Moisture : 9.50 – 13.50 %		
		Alcoholic Acidity : 0.12 % (Max)		
		Acid Insoluble Ash : 0.05 % (Max)		
		Uric Acid : Max 100mg/kg		
		Aflatoxin : Max 30mcg /kg		
3	Micro-Biological Characteristics	Parameters	Typical	Range
		Aerobic Plate Count	2.4x10 ³ cfu/g	1 x 10 ⁴ cfu/g
		Coliform Count	<10cfu /g	<100cfu/g
		Total Fungal Count	<10cfu/g	<1.5x10 ³ cfu/g
		E.coli	Absent	Absent
		Salmonella spp/25g	Absent	Absent
		Listeria Monocytogenes	Absent	Absent
		B.cereus	Absent	Absent
		S.aureus	Absent	Absent
		4	Primary & Secondary Packaging	Polywoven sac with HMHDPE liner of 60 micron thickness.
5	Shelf Life	2 Months from date of Manufacture when stored under recommended storage condition.		



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6	Labelling Instructions	Each bag of consignment should be labelled according to the Food Safety & Standards regulations specific to the product
		Example <ul style="list-style-type: none">• Product name or food category name (as applicable)• Lot no /Batch no/ Code no (as Applicable)• Ingredient list• Vegetarian Logo and other labelling as required under FSS Regulation• Net Content• Date of Manufacturing/ Best before from date of manufacture• Storage Condition
7	Applicable Legislations	FSSAI, MPCB, WEIGHTS & MEASURES
8	Intended Use	For Manufacturing of Extruded Snacks, Pallet Formation, Seasoning Carrier, Thickener, Bakery & Confectionary (Gluten Free)
9	Intended Market	Domestic & International Market
10	Intended Buyer	Snack Manufacturers, Bakeries, Seasoning Manufacturers
11	Net Weight of Bags	50 KGS & 25 KGS
12	Storage Conditions	Cool ,dry and at ambient temperature
13	Methods of Distribution	Road, Sea, Air