



Rice Flour Specification				
Sr. No.	Parameters	Specification		
<b>PHYSICAL &amp; ORGANOLEPTIC PARAMETERS</b>				
1	Physical Characteristics	<b>Appearance</b> - 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 .		
		<b>Colour</b> - White to pale creamish in colour		
		<b>Odour</b> – No off odours		
		<b>Black Specs</b> – 12 per 10sq inch (Max)		
		<b>Heavy Filth %</b> - 0.02 (Max)		
		<b>Particle Size Distribution</b>		
		Sieve	RF-1003	
		200 Microns	0-5	
		Thru 200 Microns	95-100	
		<b>Alternate Name</b> : Rice Powder (Free Flowing)		
2	Chemical Characteristics	<b>Moisture</b> : 9.50 – 13.50 %		
		<b>Alcoholic Acidity</b> : 0.12 % (Max)		
		<b>Acid Insoluble Ash</b> : 0.05 % (Max)		
		<b>Uric Acid</b> : Max 100mg/kg		
		<b>Aflatoxin</b> : Max 30mcg /kg		
3	Micro-Biological Characteristics	<b>Parameters</b>	<b>Typical</b>	<b>Range</b>
		<b>Aerobic Plate Count</b>	2.4x10 <sup>3</sup> cfu/g	1 x 10 <sup>4</sup> cfu/g
		<b>Coliform Count</b>	<10cfu /g	<100cfu/g
		<b>Total Fungal Count</b>	<10cfu/g	<1.5x10 <sup>3</sup> cfu/g
		<b>E.coli</b>	Absent	Absent
		<b>Salmonella spp/25g</b>	Absent	Absent
		<b>Listeria Monocytogenes</b>	Absent	Absent
		<b>B.cereus</b>	Absent	Absent
		<b>S.aureus</b>	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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<b>6</b>	<b>Labelling Instructions</b>	Each bag of consignment should be labelled according to the Food Safety & Standards regulations specific to the product
		<b>Example</b> <ul style="list-style-type: none"><li>• Product name or food category name (as applicable)</li><li>• Lot no /Batch no/ Code no (as Applicable)</li><li>• Ingredient list</li><li>• Vegetarian Logo and other labelling as required under FSS Regulation</li><li>• Net Content</li><li>• Date of Manufacturing/ Best before from date of manufacture</li><li>• Storage Condition</li></ul>
<b>7</b>	<b>Applicable Legislations</b>	FSSAI, MPCB, WEIGHTS & MEASURES
<b>8</b>	<b>Intended Use</b>	For Manufacturing of Extruded Snacks, Pallet Formation, Seasoning Carrier, Thickener, Bakery & Confectionary (Gluten Free)
<b>9</b>	<b>Intended Market</b>	Domestic & International Market
<b>10</b>	<b>Intended Buyer</b>	Snack Manufacturers, Bakeries, Seasoning Manufacturers
<b>11</b>	<b>Net Weight of Bags</b>	50 KGS & 25 KGS
<b>12</b>	<b>Storage Conditions</b>	Cool ,dry and at ambient temperature
<b>13</b>	<b>Methods of Distribution</b>	Road, Sea, Air