



PRODUCT SPECIFICATION

ORGANIC BROWN RICE FLOUR

DEFINITION:

- 100% Organic Brown Rice Flour is flour that has been ground from unhulled rice kernels, also known as brown rice.
- Stone Ground from cleaned, high quality Brown Rice

PACKAGING/SHELF LIFE/STORAGE CONDITIONS:

- The package consists of a 25 or 50 lb. multi-wall Kraft paper bag, or 2000 lb. bulk totes.
- Shelf life of the product is about 12 months if stored at ambient temperatures.
- To preserve product quality, dry storage at cool temperatures is recommended.

PHYSICAL CHARACTERISTICS:

- The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- The product shall be as free of all types of foreign material as can be achieved through Good Manufacturing Practices.
- Microbiological: This product is considered not ready to eat (NRTE) and requires further processing. As a result no microbiological guarantees are provided
- This product is manufactured in accordance with current good manufacturing practices set forth in the Federal Food, Drug and Cosmetic Act and applicable state Statutes and Regulations and in compliance with Organic Processing Regulations

CERTIFIED ORGANIC: QAI International

KOSHER APPROVED: Blue Ribbon Kosher

CHEMICAL COMPOSITION**Minimum**

- **Moisture:** 11% +/- 1.5%
- **Protein** 8.5% +/- 1.5%
- **Ash** 1.25% +/- .35%
- **Granulation** - Per Customer request

NO ADDITIVES, NO PRESERVATIVES, NON-GMO**USES:**

- It can be used as a straight flour replacement in things like roux and other sauce thickeners.
- It can be combined with other flours for baking projects such as bread, cookies, or pastries.
- Brown rice flour can be used to make pancakes, muffins, cookies, pie crust and cakes.

INGREDIENTS:

- Organic Brown Rice

ALLERGEN STATEMENT:

- This product contains no Egg or Egg products, Milk, or Milk products, Peanuts or Peanut products, Tree Nut products (almond, brazil nut, cashew, chestnut, hazelnut (fiber), macadamia nut, pecan, pine nuts, pistachio, or walnut), Soybeans or Soybean products, Seafood, Sulfites.