



Balmaceda Rice Flour

Powdery product, from the milling of rice grains not genetically modified, with high amylose content, ripe and clean that have been previously peeled.

- Uses: In products intended for child nutrition. In products subjected to heat treatment to eliminate pathogenic microorganisms.

Organoleptic Properties	
Appearance	Fine and homogeneous powder. Free from foreign matter, molds and insects in any of its evolutionary stages according to good manufacturing practices. Free of any chemical or biological agent that may be of risk for consumers' health.
Color	From white to pale grey
Taste/Odor	Rice typical taste and aroma. Free from rancid, sour or bitter taste and odors.

Allergen Information	
Allergen	Due to its nature this product does not have allergens. However, it is elaborated on production lines that also process oats and wheat that contain gluten.

Physical-Chemical Properties		
Humidity	15.0 %	Max
Ashes	0.4 – 1.0%	
Crude Protein	6.0 – 9.0%	
Tritable Acidity	3%	Max
Alpha amylase Activity	20 - 33%	
Lipase	Negative	
Heavy Metals		
Arsenic	0.5 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.1 mg/kg	Max
Cadmium	0.08 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max
Pesticides	According to Chilean regulations	
Mycotoxins		
Total Aflatoxins (ppb)	5 ppb	Max
Zearalenone (ppb)	50 ppb	Max
Ochratoxin (ppb)	1 ppb	Max
Deoxynivalenol (ppb)	500 ppb	Max

Microbiological Properties		
	m	M
Mold UFC/g	1.000	-
Yeast UFC/g	500	-
Salmonella in 50g UFC/g	0	-
Aerobics Mesophilic	100	-
Aerobic Thermophilic spores	100	-
Bacillus cereus	1000	-
Enterobacteriaceae	10000	-

Nutrition Facts	100 g
Energy (kCal)	354
Protein (g)	6.70
Total Fat (g)	0.65
Total Carbohydrates (g)	77.4
Total Sugars (g)	0.10
Sodium (mg)	1.8

Packing and Storage	
Packing	Thermolaminate polypropylene sack, with inner polyethylene bag.
Packing (Weight)	25 kg Net Weight
Storage conditions	Fresh and dry space, 20°C, 60% HR (relative humidity), with regular inspections and product rotation.
Shelf life	12 months