

**ANALYTICAL SPECIFICATIONS****Industrial
Products****RICE EXTRACT NON-DIASTASIC
DIARIZ S ND**Page :
1/2**INGREDIENTS**

Rice flour, water

**FUNCTIONAL PROPERTIES AND
APPLICATIONS**

Functional properties : sweeteners / natural colouring / cereal taste

Use : biscuits, crackers, bread, corn and wheat flakes, cereal bars, confectionery, yogurt, sauces, desserts, sucrose, honey substitutes, etc.....

ORGANOLEPTIC CHARACTERISTICS

<i>Characteristic</i>	<i>Standard</i>	<i>Method</i>
Aspect	Dense, viscose	Visual inspection
Colour	Golden brown	Visual inspection
Smell /Taste	Typical Specific sweet	Olfactory and gustatory control

PHYSICO-CHEMICAL STANDARDS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Refraction	g / 100 g	80		82	Brix
Dextrose equivalent		58		62	DE % in d.s.
EBC colour		n.d.		2	Colour (EBC solution 10%)
pH	-	4.5		5.5	10% solution
Specific gravity		1.39		1.41	g/ml at 20°C
Diastasic activity / M.S	° P. ° W.K ° L	0		0	Pollack Windisch-Kolbach Lintner
Higher sugars		Rest			
<i>Glucose</i>		28		35	% d.s.
<i>Fructose</i>		0		0	"
<i>Maltose</i>		44		50	"

NUTRITION FACTS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Energy	kcal/100 g		315		

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Energy	Kj/100 g		1338.4		
Fat	g/100 g		0.2		g/ 100 g
Of which :					
- Saturated			0		
- Mono-unsaturated					
- Polyunsaturated					
Carbohydrate	g/100 g		78		
Of which :					
- Sugars					
- Polyols					
- Starch					
Fiber	g/100 g		0		
Protein	g/100 g		0.4		
Salt	g/100 g		0.05		

MICROBIOLOGICAL PARAMETERS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Total bacterial count	ufc/g			2000	
Moulds	ufc/g			100	
Yeasts	ufc/g			200	
Salmonella	ufc/25 g			absent	

CERTIFICATIONS AND LEGISLATIONS

Complies with the current legal requirements of the European Union.

ALLERGENS / GMO Status

Allergens are not present in accord to the directives :

2000/13/CE, 2001/77/CE, 2005/63/CE, 2006/142/CE.

The product does not contain ingredients genetically modified or derived by organism genetically modified.

BEST BEFORE**12 months** from the production date - temperature of 16 - 20°C

Keep in a dry place, protected from direct sun light

Do not expose to sunlight

Close the bag after use