

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

Rice flour

ORGANOLEPTIC CHARACTERISTICS

<i>Characteristic</i>	<i>Standard</i>	<i>Method</i>
Aspect	Very thin homogeneous powder, hygroscopic Lack of particles foreign	Visual inspection
Colour	White	Visual inspection
Smell / Taste	Absence of smell Taste characteristic of rice	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>
pH	-	6.0	6.5	7.0	at 25 °C, in 10% sol.
Acidity	1N / 100 g		3.5	5	ml NaOH
Diastase	g / 100 g	95.0	99.0		
Diastasic activity / DM	° P. ° W.K ° L				Pollack Windisch-Kolbach Lintner
Reducing sugars / DM	g / 100 g	25.0	32.0	40.0	Maltose
Glucose	g / 100 g				Chromatography
Fructose	g / 100 g				"
Sucrose	g / 100 g				"
Maltose	g / 100 g				"
Maltotriose	g / 100 g				"
Higher polymers	g / 100 g				by difference
Protein / DM	g / 100 g	6.0	6.5		N × 6.25
Mold	g / 100 g	3.0	4.0	6.0	
Starch	g / 100 g		1.0	5.0	
Ashes / DM	g / 100 g		0.65	0.8	

DM = Dry matter

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2/2**MICROBIOLOGICAL STANDARDS**

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Total germs	UFC/g			10,000	
Coliforms	UFC/g			10	
E.coli	UFC/g		0		
Pathogenic staphylococci	UFC/g		0		
Salmonella	UFC/25 g		0		
Yeast	UFC/g			100	
Mold	UFC/g			100	

CONTAMINANTS STANDARDS

<i>Characteristic</i>	<i>Unit</i>	<i>Min.</i>	<i>Standard</i>	<i>Max.</i>	<i>Method</i>
Lead	ppm			0.2	
Cadmium	ppm			0.2	
Mercury	ppm			0.1	
Aflatoxins B1	ppb			< 2	
Aflatoxins B1,B2,G1,G2	ppb			< 4	
Ocratoxins A	ppb			< 3	
Residual pesticides					86/362 CCE and 90/642

BBD : 18 months after the date of manufacture

Preservation : temperature between 16°C and 20°C in a dry place

Do not expose to sunlight

This product does not contain gluten