



HEMCRAFT® CREATE 860 07897D00

HEMCRAFT® Create 860 functional rice flour is a versatile thickener and stabilizer, especially applicable in food systems where tolerance to moderate heat and shear is required. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	15.0
pH (20% w/w slurry)	5.0	7.5
Viscosity (CML-M206) End, VU	175	375

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Screen Test

	Typical
% on U.S.S. #60	<20

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three-class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	100	1,000
Mold/g	5	3	100	1,000
Enterobacteriaceae	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	361
Calories from fat	10.3
Total Fat*, g	1.1
Saturated Fat, g	0.38
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	81
Dietary Fiber, g	0
Total Sugars**, g	0.3
Added Sugars, g	0
Other Carbohydrate, g	80.7
Protein, g	6.7
Vitamin D, mcg	0
Calcium, mg	6
Iron, mg	0.4
Potassium, mg	116
Ash, g	<0.1*

* Not present at Limit of Quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

HEMCRAFT® Create 860 functional rice flour is packaged in multi ply kraft paper bags with a net weight of 55 lbs. HEMCRAFT® Create 860 functional rice flour should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for HEMCRAFT® Create 860 functional rice flour is 12 months from the date of manufacture.

Regulatory Data

Source Rice

United States

FDA Regulation 21 CFR 170.30 (GRAS)
Labeling Rice Flour

Canada

CFDA Regulation Unstandardized Food
Labeling Rice Flour

Features and Benefits

HEMCRAFT® Create 860 functional rice flour provides a very consistent product which can help eliminate the issues associated with the significant batch to batch variation typically seen with native flours. HEMCRAFT® Create 860 functional rice flour has moderate process tolerance. It performs well in food processes where native flours can not be used due to lack of tolerance to heat and shear. It imparts short, heavy bodied texture that does not set to a gel. Products formulated with HEMCRAFT® Create 860 functional rice flour exhibit good stability when subjected to a variety of processing conditions, making it suited for a variety of food systems that include retorted or aseptically processed foods, as well as kettle cooked foods. HEMCRAFT® Create 860 functional rice flour will also provide good tolerance to varying storage conditions. In all these applications, this flour imparts smooth textures, excellent mouthfeel and homemade appeal. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: March 13, 2023

Next Review Date: March 13, 2026

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