

PURITY® Alpha 806 Flour

Chemical and Physical Properties

PURITY® Alpha 806 is a native waxy rice flour. It is characterised by very good freeze/ thaw stability and tolerance to low temperature storage conditions making it particularly well suited for frozen and refrigerated food products.

	Min.	Max.
Moisture %		14
pH (10% w/w slurry)	4.8	7.7
Viscosity		
Peak	300	
Granulation %		
On USSS #60		20
Microbiological Limits		Max.
Total Plate Count/g		50,000
Yeast/g		500
Mold/g		500
E. coli		Negative
Salmonella		Negative

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance	Typical
Colour	Off-white to cream
Form	Fine Powder

Nutritional Data/100g	Typical
Calories, Kcal	396
Calories from Fat	9
Total Fat, g	1
Saturated Fat, g	<0.3*
Trans Fat, g	<0.01*
Cholesterol, mg	0
Sodium, mg	<200
Total Carbohydrate, g	90
Dietary Fiber, g	< 0.2
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	90
Protein, g	6.7
Vitamin D, mcg	0
Calcium, mg	<15
Iron, mg	<1*
Potassium, mg	<10*
Ash, g	0.5

* Not present in level of quantification

Kosher Halal

Packaging and Storage

PURITY® Alpha 806 is packaged in multi ply kraft paper bags. PURITY® Alpha 806 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PURITY® Alpha 806 is 12 months from the date of manufacture.

Regulatory Data

Source Waxy Rice Labelling Rice Flour

Features and Benefits

PURITY® Alpha 806 native waxy rice flour provides low process tolerance. PURITY® Alpha 806 native waxy rice flour imparts smooth creamy textures, opacity, and homemade appeal. This flour also provides superior cold temperature stability compared to other functional starches or native flours - all with a simple, rice flour label.

Effective Date: August 10, 2021 04400D04

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

Copyright® 2021 Ingredion Incorporated. All rights reserved. The Ingredion, word marks and any associated logos are trademarks of Ingredion Incorporated or an Affiliate.

Ingredion Singapore Pte Ltd 21 Biopolis Road #05-21/27 Nucleos Singapore 138567 t: +65 6872 6006

ingredion.com/apac

Certification