



Ingredion

HEMCRAFT® Create 835 multi-functional flour

HEMCRAFT® Create 835 is a multi-functional rice flour.

product data sheet

Label Declaration Recommendation

Rice Flour

EU Classification

Food Ingredient

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

18 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>	7.5	12.5	%
pH <i>20% aqueous suspension</i>	5.0	8.0	-
MVA Viscosity <i>End</i>	400	700	MVU
Chlorate		40	ppb

Physical Appearance

	Typical
Colour	white /creamy
Form	fine powder

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	per g
Salmonella	negative	per 25g
NFPA	pass	

Additional Information

Contaminants: Complies with Regulation (EC) 1881/2006, as amended

Pesticides: Complies with Regulation (EC) 396/2005, as amended and Directive 125/2006/EC

Kosher Certificate Yes

Halal Certificate Yes

Sulfur Dioxide (SO₂) typical < 10 ppm

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1562	kJ
	368	kcal
Fat	0.3	g
of which saturates	0.10	g
Carbohydrates	85.1	g
of which sugar	0	g
Fibre	0	g
Protein	6.1	g
Salt	0.05	g

Heavy Metals

	Typical	Unit
Arsenic	0.1	ppm
Lead	0.2	ppm
Cadmium	0.2	ppm
Mercury	0.05	ppm

Effective Date 22.02.2023

Next Review: 2026

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