

## HOME-CRAFT® CREATE 865

**Description:** Multi-functional rice flour

**Appearance:** Fine white/creamy powder

**Label declaration recommendation:** Rice Flour

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

**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.

### SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	7.5	12.5	%	max packed. CML116B: 4 hrs, 130°C
pH	5.0	8.0	-	CML100A: 20% aqueous suspension
MVA End Viscosity	250	500	MVU	CML-M106P4
Chlorate		40	ppb	Contract Lab

### SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	Max	Unit	Method
TVC	10000	per g	TP4100/CML261
Yeast	200	per g	TP4112/CML268
Mould	200	per g	TP4112/CML268
E. coli	absent	per g	TP4122/CML263
Salmonella	absent	per 25g	TP4119/CML264

Thermophilic anaerobic and aerobic spores: conform to NFPA (National Food Processors Association, USA) tests NCA1 & NCA2 (National Canners Association, USA)

Effective Date 29.04.2021

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## TYPICAL DATA\*

	Value	Unit	Method
Ash	0.2	%	CML113: 575+/-25°C
<b>ICMSF Microbiological Data</b>			
Enterobacteriaceae	100	per g	TP4103/CML263
Staph. aureus	100	per g	TP4106/CML265
Bacillus cereus	100	per g	TP4108/CML278
Clostridium perfringens	20	per g	TP4105/CML279
Group D Streptococci	10	per g	TP4107/CML280
Total mesophilic Anaerobes	20	per g	TP4130A/CML274
Listeria Species	100	per 25g	TP4142B/CML281
Listeria monocytogenes	absent	per 25g	TP4121/CML281
<b>Nutritional Data</b>			
Energy	1577 / 377	kJ / kcal pro 100 g	Regulation (EU) 1169/2011
Fat	max 0.3	g / 100 g dry basis	CCI4 extraction
of which saturates	max 0.1	g / 100 g dry basis	CCI4 extraction
Carbohydrates	min 85.1	g / 100 g dry basis	calculation
of which sugar	max 0	g / 100 g dry basis	calculation
of which starch	min 85.1	g / 100 g dry basis	own analysis
Fibre	<1 for cooked starch	g / 100g	According to Regulation (EC) 1169/2011
Protein	6.1	g / 100 g dry basis	Kjeldahl
Salt	45	mg / 100g	calculation
<b>Minerals</b>			
Calcium	12	mg / 100g dry basis	F.E.S/A.A.S
Iron	< 0.4	mg / 100g dry basis	F.E.S/A.A.S
Potassium	107	mg / 100g dry basis	F.E.S/A.A.S
<b>Heavy Metals</b>			
Total Heavy Metals	10	mg/kg	survey
Arsenic	0.1	mg/kg	survey
Lead	1	mg/kg	survey
Cadmium	0.1	mg/kg	survey
Mercury	0.05	mg/kg	survey

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

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## ADDITIONAL INFORMATION

<b>Contaminants</b>	Complies with Regulation (EC) 1881/2006, as amended
<b>Pesticides</b>	Complies with Regulation (EC) 396/2005, as amended and Directive 125/2006/EC
<b>Kosher Certificate</b>	Yes
<b>Halal Certificate</b>	Yes
<b>Sulfur Dioxide (SO<sub>2</sub>)</b>	Typically < 10 ppm

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