



HEMECRAFT® CREATE 865 34121D01

HEMECRAFT® CREATE 865 multi-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, %	8.0	12.0
pH (1% w/w slurry)	5.5	7.5
End Viscosity (CML-M106P4), MVU	250	500

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Microbiological Limits

Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	368
Calories from fat, g	3
Total fat, g	0.3
Saturated fat, g	0.10
Trans fat, g	<0.01*
Cholesterol	0
Sodium, mg	18
Total Carbohydrate, g	85.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	85.1
Protein, g	6.1
Vitamin D, mcg	0
Calcium mg	12
Iron, mg	<0.4*
Potassium, mg	107
Ash, g	0.2

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

HEMECRAFT CREATE 865 is packaged in multi ply kraft paper bags with a net weight of 25kgs. HEMECRAFT CREATE 865 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for HEMECRAFT CREATE 865 is 24 months from the date of manufacture.

Regulatory Data

Source Rice

United States

Meets FCC 21 CFR 170.30 (GRAS)
Labeling Rice Flour

Canada

CFDA Regulation Unstandardized Food
Labeling Rice Flour

Features and Benefits

HEMECRAFT CREATE 865 multi-functional rice flour provides very good process tolerance which can help eliminate the issues associated with the significant batch to batch variation typically seen with native flours. It is suited for a variety of food systems with moderate heat and shear, including kettle cooked foods. HEMECRAFT CREATE 865 multi-functional 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.

Disclaimer

This is a provisional specification as this product is still under development.

Effective Date: July 5, 2021

Next Review Date: July 5, 2024

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