

PURITY™ Alpha 80I 04400606

PURITY™ Alpha 80I is a native rice flour that is gluten free, hypoallergenic and easy to digest. It is well suited for use in gluten-free and rice-based applications such as bread, crackers, and noodles. It is white in color and can contribute opacity to selected applications such as low-fat products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %		13.5
pH (20% w/w slurry)	5.0	7.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine powder

Microbiological Limits

Total Plate Count/g	100,000
Yeast/g	300
Mold/g	300
<i>E. coli</i>	Negative
Salmonella	Negative

Nutritional Data/100 g

	Typical
Calories	353
Total Carbohydrates	80
Total Fat, g	0.53
Saturated fat, g	<0.3
Total sugars, g	<0.1
Added Sugars, g	0
Other Carbohydrates, g	80
Protein, g	7
Vitamin D, mcg	<0.5
Calcium, mg	<25
Iron, mg	<0.1
Potassium, mg	110
Ash	<0.1

Certification

Kosher pareve
Halal

Packaging and Storage

PURITY Alpha 80I native rice flour is packaged in multi ply kraft paper bags with a net weight of 25kg (55lb) bag. PURITY Alpha 80I native 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 PURITY Alpha 80I native rice flour is 12 months from the date of manufacture.

Regulatory Data

Source Rice

United States

Meets FCC (Food Chemical Codex) requirements.

Labeling Rice Flour, White Rice Flour

Canada

CFDA Regulation Unstandardized food

Labeling Rice Flour, White Rice Flour

Features and Benefits

PURITY Alpha 80I native rice flour has good water holding capacity. PURITY Alpha 80I native rice flour is suitable for applications that require good binding. PURITY Alpha 80I native rice flour has a bland flavor profile.

Effective Date: July 29, 2020

Next Review Date: July 29, 2023

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