

Rice Starch



What is rice starch?

Rice Starch is gluten-free with no additives or preservatives. It is 100% natural and completely GMO-free, and made from the same raw material of [rice protein](#). Among all commercial starch, rice starch has the smallest particle size, and its particle size is about $3 \times 3-8 \times 3$. Organic Rice starch with small particles, color, and luster are white, easy to digest, and low allergenic excellent features, and after the paste has an exquisite structure and similar cream flavor, so in special food such as baby food, medicine, and cosmetics industry has important application value. At the same time, rice starch as a renewable resource has also played a good substitute for many traditional non-renewable resources.

Specification

PRODUCT NAME	RICE STARCH
ORIGIN OF PLANT	<i>Oryza Sativa</i>
ORIGIN OF COUNTRY	China
PHYSICAL / CHEMICAL/ MICROBIOLOGICAL	
APPEARANCE	Fine powder
COLOR	White
TASTE & ODOR	Neutral flavor without peculiar smell
TEXTURE	Free of foreign material
STERILIZATION	Non-Irradiated
PARTICLE SIZE	80-100Mesh
PROTEIN(DRY BASIS)□ NX6.25□ %	≤ 0.5%
FAT	≤ 0.1%
MOISTURE (%)	≤ 14%
PH (10%)	5.5-7.0
ASH (%)	≤ 1.0%
STARCH CONTENT	≥ 95%
BULK DENSITY	0.3-0.5
WHITENESS	≥ 90%
HEAVY METAL	Pb<0.2 mg/kg
	As<.0.25 mg/kg
	Cd<0.02 mg/kg
	Hg<0.2 mg/kg
MICROBIOLOGICAL	

TPC (CFU/GM)	≤10000 cfu/g
MOULD & YEAST	≤ 100cfu/g
COLIFORMS	≤100 cfu/g
E COLI	Negative
SALMONELLA	Negative
STAPHYLOCOCCUS AUREUS	Negative
MELAMINE	Negative
GLUTEN	< 20 ppm
AFLATOXIN \square A1 A2 B1 B2 \square	≤ 20 ppb
AFLATOXIN B	≤ 5 ppb
ETHANOL	ND
STORAGE & SHELF LIFE	48Months, Stored in its unopened original packaging at temperatures below 80°F (27°C)
PACKAGE	25 kg/bag
REMARK	The customized specification also can be achieved

Characteristics

Rice starch has a very fine granularity with granules having about the same size as fat globules, making it a possible **fat replacer**. After heating with water it forms a gel with a smooth and creamy texture. Rice starch also has a neutral taste and clear white color, assuring the preservation of the authentic taste and color of your food product. Main advantages of rice starch:

- Neutral taste
- White color
- transparent gel
- Soft creamy texture, possible fat replacer
- GMO-, gluten- and allergen-free

- Great digestibility

Applications

Rice starch can be used in a large number of applications, including

- baby foods and organic infant meals
- ready-to-eat meals
- soups & sauces
- cereals and cereal bars
- confectionery coatings
- ...

Packing



Want to learn more about this product or have any questions?

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