

Rice Starch

Cat. No. COP18 Lot. No. (See product label)

SPECIFICATION

Product Overview	Rice starch has by far the smallest particle size of all the commercial starches, which means a much higher concentration of particles in a specific area and a much greater specific surface. This quality makes it possible to absorb more products on the surface, such as flavors and emulsifiers. Rice starch is also known to have the whitest color of all the starches, its easy digestibility, its clean taste profile, its soft gel and creamy mouthfeel.
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Source	Rice Flour
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Appearance	White powder.
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Order & taste	Natural
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Mesh size	99.5% pass through 100 mesh
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Protein	≤0.5%
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Moisture	≤14%
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Ash	≤0.3%
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Fat	≤0.3%
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Starch	≥97%
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 45-1 Ramsey Road, Shirley, NY 11967, USA

Arsenic	≤0.5ppm
Lead	≤0.4ppm
SO₂	≤ 15mg/kg
PH(10% solution)	≤7.5
Total Plate Count	≤10000cfu/g
Coliforms	≤3.0MPN/G
Molds	50cfu/g
Salmonella	Negative
Shelf life	2 years
Application	The product is widely used in food and can also produce a smooth, glossy finish when used as a coating for sugar and excipient for tablet.

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