



Mon-Droguiste.Com
39 Bis Rue Du Moulin Rouge
10150 Charmont Sous Barbuise
Tél : +33.(0)3.25.41.04.05
Email : contact@mon-droguiste.com
Web : www.mon-droguiste.com

TECHNICAL SHEET Rice Starch

Description of product

"Rice starch" is a native starch extracted from broken rice of 100% EU origin (Italy, Greece, Bulgaria, Portugal, Spain, France). Extraction from selected rice is carried out by mechanical action and using water and technological adjuvants; drying does not change product properties which is marketed in the form of white light powder, insoluble in fresh water, with a neutral taste and flavour. It is used primarily as a thickener.

The product is available

- . in bulk;
- . in 20 Kg multiple paper bags; the pallets 100 x 120 cm. or EPAL 80 x 120 cm (wrapped with polyethylene film);
- . Big Bags in polypropylene of different sizes available on pallets 100x120.

Packaging is conforming to EU regulations for materials and articles intended to come into contact with food.

Tariff Heading

11081910

Producer Code

- 8282A: Rice Starch in bulk
- 8282A20: Rice Starch in 20kg paper bags
- 8282ABB: Rice Starch in bigbags

Storage

keep product in a dry and cool place, at room temperature, in its sealed packaging.

Transport

- . bulk product: by clean and dry trucks, with the necessary health permissions and HACCP certification if product is destined for human consumption;
- . product in bags: by dry, clean and odourless trucks with a waterproof cover.

Intended use

- . food (cakes, breakfast cereals, baby food);
- . pharmaceutical
- . cosmetic

Shelf life

3 (three) years from the date of production, under the conditions described in "storage".

Product Specification

	Value guaranteed	Method	CoA
Chemical-Physical Parameter			
Moisture	14,0 % max	IR	X
pH	6,0 – 7,5	20% sol.	X
Ashes	0,60 % d.s. max	IR	X
Proteins (N*6,25)	1,00 % d.s. max	IR	X
Sieving Test			
>50µm	20,0 % max	Sieving	
Viscosity Brabender (Method: 40 g d.s. in water 500 ml /d.h.: 350 cmg)			
Starting Gel Point	70,0 °C ± 10	Brabender	
Brabender end viscosity	300 BU	Brabender	
Caratteristiche microbiologiche			
Bacterial Total Aerobic Count (CFU/g.)	10.000 max	3M Petrifilm	X
Enterobacteria (CFU/g.)	10 max	3M Petrifilm	X
Moulds (CFU/g.)	500 max	3M Petrifilm	X
Yeasts (CFU/g.)	100 max	3M Petrifilm	X



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HACCP Declaration

This product is manufactured in conformity to the EU Regulation 852/2004 on the food hygiene.

Nutritional Information

Parameter	Medium value on 100 g
Moisture	12,0
Energy (kj)	1482
Energy (kcal)	354
Proteins	0,50
Carbohydrates	86,9
Of which sugars	<0,1
Fat	0,50
Of which saturated	0,15
Fiber	0,1
Salt	0,10
Ashes	0,40

Allergens declaration

Allergens	Present in the product		Present on the production line		Present on site		Cross contamination risk in the product	
	YES	NO	YES	NO	YES	NO	YES	NO
Cereals containing gluten (*) and products thereof		X		X	X			X
Crustaceans and crustaceans based products		X		X		X		X
Eggs and egg-based		X		X		X		X
Fish and fish products		X		X		X		X
Peanuts and peanut products		X		X		X		X
Soy and soy products		X		X		X		X
Milk and milk-based products (including lactose)		X		X		X		X
Nuts (**) and products thereof		X		X		X		X
Celery and celery-based products		X		X		X		X
Mustard and mustard-based products		X		X		X		X
Sesame seeds and products made from sesame seeds		X		X		X		X
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / litre expressed as SO2		X		X	X			X
Lupine and lupine-based products		X		X		X		X
Molluscs and molluscs based products		X		X		X		X
(*) : Wheat, rye, barley, oats, spelled, kamut or their hybridised strains								
(**) : Almond (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans director), cashew (Anacardium occidentale), pecan [Carya illinoensis (Wangehn) K.Koch], brazil nuts (Brazil nut), pistachio (Pistacia vera), Queensland nuts (macadamia ternifolia)								
Rice Starch is GLUTEN FREE								



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GMO Declaration

- ✓ it originates from the workmanship of rice or broken rice;
- ✓ it doesn't contain GMO;
- ✓ it is gotten by raw materials NON GMO;
- ✓ during the production any GMO ingredient and/or additive has not been employed.

Contaminants declaration

We guarantee that every batch is conforming to the EU Reg. 915/23 and 465/23 for the presence of heavy metals residual (Pb, Cd, As) and micotoxins.

We guarantee that every batch is conforming to the EU Reg. 396/05 for the presence of pesticides residual

Regarding the contaminants above mentioned we perform in external laboratory at least 2 analysis on 2 batches of RICE STARCH.

We declare that our products are not treated with radiation and it doesn't contain nanomaterials.

Certification

The product is certified Kosher, Halal and Vegan.