

O6344 Rice Starch

Rice starch is a very fine rice starch manufactured from clean, polished broken rice by extraction and purification of the starch.

Rice starch is a white powder with a neutral taste and has a very fine particle size between 2 and 8 microns in suspension. It has a soft gel also with a neutral taste and a creamy mouthfeel. It is gluten free and non allergenic. So it is used in the uncooked form and in the cooked form.

Specification

Organoleptic evaluation	Description
Taste and odor	neutral
Color	white

Physical-chemical measurements	Min.	Max.	Method
Humidity		14.0 g/ 100 g	ISO 712
Protein content (N * 6,25)		1.0 g/ 100 g d.m.	ISO 1871
Ash content		1.0 g/ 100 g d.m.	ISO 3593
pH (10%-solution)	5.5	7.5	Potentiometric
Arsenic, inorganic	0.1 mg/kg		ICP-MS
Lead	0.1 mg/kg		ICP-MS
Cadmium	0.1 mg/kg		ICP-MS
End viscosity 6% DS	450 BU		Brabender: 700 cmg, 500g total weight, 20°C/ 15 min

Microbiological measurements	Max.	Method
Total mesophilic bacteria	10000 cfu/g	ISO 4833
Yeasts and moulds	500 cfu/g	ISO 21527
Enterobacteriaceae	10 cfu/g	ISO 21528
Salmonella	negative / 25 g	ISO 6579

Recipe – Gluing Paper

- 40 g Rice starch and
- 1 Liter demineralized water

Stir in the rice starch into water, cook-up once and let cool down.

Quelle: www.ehrleprint.de