

Description

Conventional Rice Maltodextrin DE 14 is a white, free flowing powder, having a bland taste. This multi-functional and natural sweetener is produced through enzymatic liquefaction of non- Allergen and Non- GMO local rice using state-of- the-art technology and environment during processing, filtration and evaporation to produce rice Maltodextrin. This ingredient is Halal and Kosher certified and vegan friendly, furthermore no GMOs are used.

Uses

Used as sweetener and stabilizers for moisture & texture in baked goods, confectionary, dairy products, processed meats, seafood. They are also utilized by breweries to lighten beer color, add body, rice flavor and fermentable sugars.

Note:

The same product derived from organic rice also available.

Typical Analysis**

Characteristic	Units	Limits
Dextrose equivalent	%	13-15
Dry Matter	%	94-98
Moisture	%	2-6
pH (Diluted to 10% solids)	-	4.5 - 6.5
Density	Kg/Ltr	0.40-0.60
Ash Contents	%	≤ 0.5
Starch	-	Negative
Protein	%	≤ 0.5
Fat	%	≤ 0.5
Energy	Kcal/100g	388

**Typical analysis is not to be construed as product specification. Typical analysis data represent average values, not to be considered as guarantees.

Nutrient Labelling Information (per 100G)

Total Calories	Kcal	388
Total Fat	g	<0.5
Saturated Fat	g	<0.5
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	<10
Total Carbohydrates	g	96
Dietary Fiber	g	0
Protein	g	<0.5

Microbiological Attributes

Total Plate Count	≤1000 cfu/g
Yeast	≤100 cfu/g
Mold	≤100 cfu/g
E-Coli	Absent/g
Salmonella	Absent/25g

Heavy Metals

Lead	≤0.50 ppm
Arsenic	≤0.50 ppm

Packaging & Storage

Material shall be packed in appropriate food grade containers for protection and preservation of material integrity. Packaging materials shall not transmit any contaminants or objectionable substances to the material. Opened or damaged containers shall be rejected on receipt. Containers shall be properly labeled with indication of Material Name, Contents, Lot Number, Net Weight, Supplier Name, Address and appropriate Certification Symbol, if required. Containers shall also display the material date of manufacture.

Shelf Life: Best if used within 24 months from date of manufacturing in the original packing. Rice Maltodextrin should be stored in cool and dry place away from moisture and heat.

Material	Net Weight
Paper Bags with plastic inner liner	25 Kg

Additional Information

Ricels shall comply with storage and handling requirements, provide ingredient naming conventions, disclose processing aids used, and identify any ingredients exposed to ionizing radiation.

This product has the following certifications:
ISO 9001:2015 | FSSC 22000 | cGMP | NON-GMO | Halal | Kosher & Vegan.

Restricted Ingredients*

Allergens	Chemicals	Artificial Sweetener	Added Color, Flavor and Oils
Soy	Artificial Preservatives	Artificial Sweeteners	FD&C Certified Synthetic Colors
Tree Nuts	Benzoates	Acesulfame-K	Artificial Flavors
Peanuts	BHA and BHT	Aspartame	Bleached Flour
Shellfish	EDTA	Saccharin	Enriched Flour
Fish	Carmine/Cochineal	High Fructose Corn Syrup	Brominated Flour
Eggs	DATM (Diacetyl Tartaric & Fatty Acid Esters of Mono & Diglycerides)	Modified Food Starch	Brominated Vegetable Oil
Milk	Ethyl Vanillin		Lard
Celery	Monosodium Glutamate (MSG)		Hydrogenated Fats (and Partially Hydrogenated Fats)
Mustard	Natamycin		Salatrim
Sesame	Propylene Glycol		
Lupine	Propionates		
Mollusks	Sorbates/Polysorbates		
Gluten	TBHQ (Tertiary Butylhydroquinone)		
Sulfites	Nitrates/Nitrites		
Crustaceans			

* All above mentioned chemicals are not present in Ricels products.