

<b>1. Product name</b>	Heat - Treated Functional Organic White Rice Flour		<b>2. Product code</b>	Y215
<b>3. Product description</b>	Heat - treated organic rice flour obtained from the processing of organic round white rice characterized by a low amylose content.			
<b>4. General information</b>	Ideal for food application where minimal flavor interference is desire.			
<b>4.1 Customs Tariff Number</b>	11029050			
<b>5. Packaging</b>	Packaging	In 25 kg multi-ply kraft paper bags		
	Pallet	Euro Pallet		
<b>5.1 Conformity declaration</b>	<p>The material, used for the manufacture of packaging, complies with EC laws:</p> <ul style="list-style-type: none"> <li>- regulation 1935/2004/EC and subsequent updates and changes;</li> <li>- regulation 1895/2005/EC and subsequent updates and changes;</li> <li>- regulation 2023/2006/EC and subsequent amendants and changes;</li> </ul> <p>and the following italian laws:</p> <ul style="list-style-type: none"> <li>- DPR 777/82 and subsequent modification and changes</li> <li>- Ministerial Decree 21/03/1973 and subsequent updates and changes</li> <li>- Legislative Decree n° 29 of 10/02/2017</li> </ul>			
<b>6. Storage conditions</b>	Temperature	At room temperature (20 - 25°C)		
	Humidity	Low humidity 65%RH		
	Condition	Keep in a cool and dry place, protected from the sunlight.		
	Shelf life	12 months. The product can be subject to spontaneous oxidation processes		
<b>7. Sensory requirements</b>	Appearance	Fine powder		
	Colour	White		
	Taste / smell	Typical of white rice		
<b>8. GMO Status</b>	The product is neither subject to the authorization requirements of regulation (EC) n° 1829/2003 nor to the specific traceability and labelling requirements of the regulation (EC) n° 1830/2003.			
<b>9. Mycotoxins</b>	The product complies with EU laws: - regulation 2023/915/EU and subsequent updates and changes			
<b>10. Heavy metals</b>	The product complies with EU laws: - regulation 2023/915/EU and subsequent updates and changes			
<b>11. Pesticides</b>	The product complies with EC laws: - regulation 848/2018 and subsequent updates and changes.			
<b>12. Ionizing radiations</b>	The product is not subject to ionizing radiation treatment.			
<b>13. Nanoparticles and nanomaterials</b>	The product is free from nanoparticles and has been obtained without the use of nanomaterials			

 <b>NATURIS</b> <small>DRIVEN BY NATURE INSPIRED BY YOU</small>	<b>FINAL PRODUCT SPECIFICATION</b>	Cod.: SP/PF/Y215 R01
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<b>14. Codification</b>	The batch of the product is an alphanumeric code AAA YYXXX where AAA describes the product, YY represents the last two numbers of the year of production; XXX represents the progressive number of the day, according to the Julian calendar.
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<b>15. HACCP declaration</b>	Naturis operates according to its own HACCP plan, and guarantees the safety of its products and the compliance of the processes with Regulation (EC) n°852/2004 and compliance with the traceability requirements of Regulation (EC) n°178/2002.
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<b>16. Chemical and physical requirements</b>		Unit	Min	Max	Notes	Method
	Moisture	%	//	10	*	IO/PCC/05
	Peak	cP	7000	8000	*	RVA
	Final viscosity	cP	4000	5000	*	RVA
	Pasting temperature	°C	> 70		*	RVA
	< 100 µ	%	70	90		IO/PCC/11
	100 µ - 250 µ	%	10	30		IO/PCC/11
	>250 µ	%	0	5		IO/PCC/11
	Water activity		0,01	0,30		Internal method

\* The analyzed sample was prepared with 3,5 g of flour and 25 ml of demineralized water.

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17. Microbiological requirements		Unit	m	M
	Total plate count	UFC/g	100	10000
	Enterobacteriaceae	UFC/g	10	100
	Coliforms	UFC/g	10	100
	E. Coli	UFC/g	0	10
	Staphyl. Coagulasi positive	UFC/g	0	100
	Bacillus Cereus	UFC/g	0	100
	Salmonella	Abs/pres/25 g	neg in 25 g	neg in 25 g
	Mould & Yeast	UFC/g	10	100

m = target value, which is satisfactory - M = Limiting value, on no account being overstepped


**m** = target value, which is satisfactory - **M** = Limiting value, on no account being overstepped

18. Ingredients list (in descending order)
Organic white rice

19. Origin
Raw material origin: to be confirmed in the Certificate of Conformity.
Produced and packed in: Italy

20. Nutritional values (medium value for 100 g of product)	
Energy (kJ / kcal)	1476 / 348
Proteins (g)	6,9
Carbohydrates (of which) (g)	77,3
• sugar (g)	0,2
Fats (of which) (g)	1,0
• saturated (g)	0,3
• mono-unsaturated (g)	0,3
• poly-unsaturated (g)	0,4
Dietary fibres (g)	1,0
Sodium (g/100g)	0,003
Salt (g/100g)	0,007

21. Product suitable for:			
Halal	Kosher	Lacto Vegetarian	Ovo Lacto Vegetarian
Ovo Vegetarian	Pesco Vegetarian	Vegan	Vegetarian

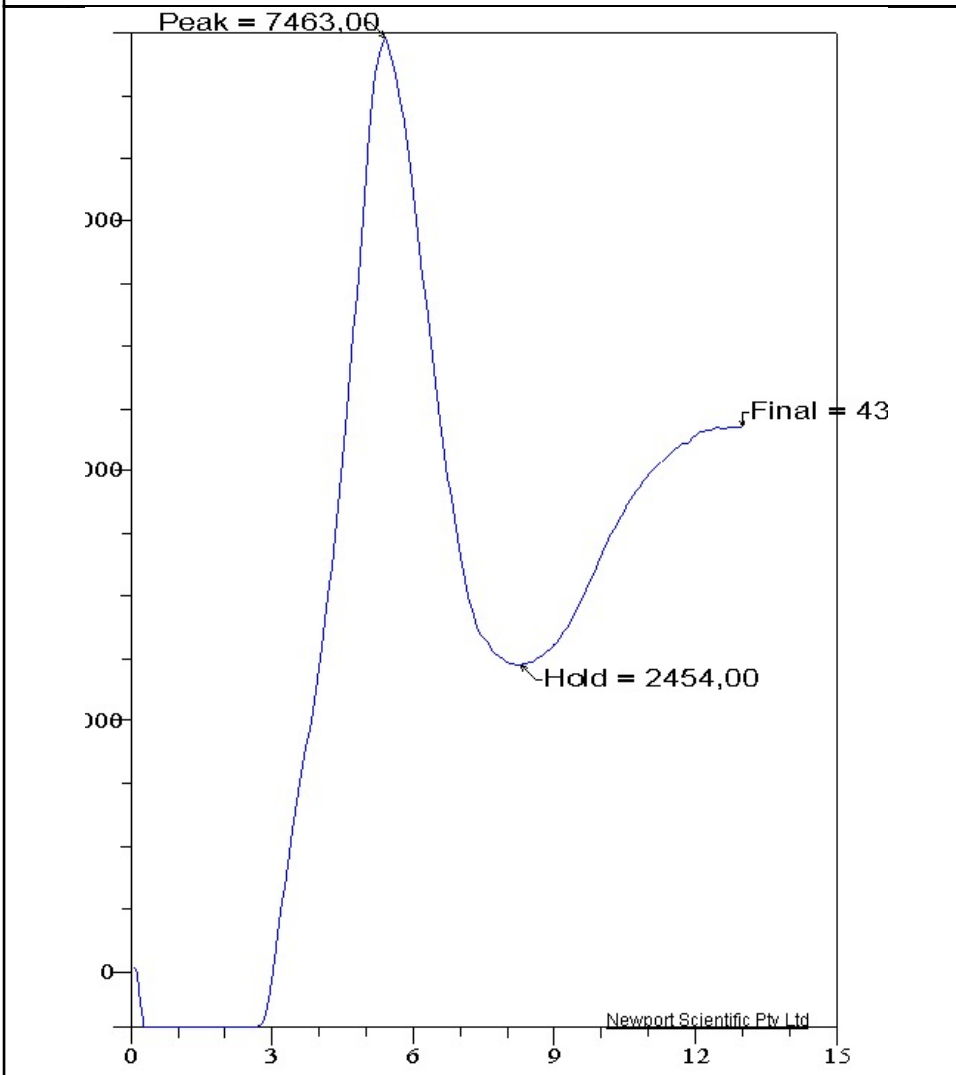
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<b>22. Allergens information</b>			
	<b>The product contains</b>	<b>Possible cross contamination</b>	<b>Note</b>
Cereals containing gluten (wheat, oats, barley, rye, spelt, kamut or their hybridised strains) and products thereof.	No	Yes	From plant
Crustaceans and products thereof	No	No	
Eggs and products thereof	No	No	
Fish and products thereof	No	No	
Peanuts and products thereof	No	No	
Soybeans and products thereof	No	Yes	From plant
Milk and products thereof (incl. lactose)	No	No	
Nuts: almonds ( <i>Amigdalus communis L</i> ), hazelnut ( <i>Corylus avellona</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan nut [ <i>Carya illinoensis (Wangenh) K. Koch</i> ], brazil nut ( <i>Bertholletia excelsa</i> ), pistachio nut ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ), and products thereof	No	No	
Celery and products thereof	No	No	
Mustard and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Sulphur dioxide (SO <sub>2</sub> ) and sulphites with concentration higher than 10 mg/kg or 10 mg/l	No	No	
Lupin and products thereof	No	No	
Molluscs and products thereof	No	No	

The product Y215 is manufactured in a plant that produced also cereals containing gluten.

<b>23. Organic declaration</b>	The product complies with Reg. (CE) n°: 848/18 and n°: 889/08, verified by Q. Certificazioni S.r.l. IT BIO 014. Certificate n°: 00084/10323/044/09.
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**25. Viscosity profile**
**RVA Data**


Peak 1	7463
Trough 1	2454
Breakdown	5009
Final viscosity	4359
Setback	1905
Peak time	5,40
Pasting	71,05

## Summary

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|----------------------------|--|----------------------------------|
| 1. Product name            | 9. Mycotoxins                          | 17. Microbiological requirements |
| 2. Product code            | 10. Heavy metals                       | 18. Ingredients list             |
| 3. Product description     | 11. Pesticides                         | 19. Origin                       |
| 4. General information     | 12. Ionizing radiations                | 20. Nutritional values           |
| 5. Packaging               | 13. Nanoparticles and nanomaterials    | 21. Product suitable for         |
| 5.1 Conformity declaration | 14. Codification                       | 22. Allergens information        |
| 6. Storage conditions      | 15. HACCP declaration                  | 23. Organic declaration          |
| 7. Sensory requirements    | 16. Chemical and physical requirements |                                  |
| 8. GMO status              |  | 25. Viscosity Profile            |

The values indicated in this Technical Sheet, while accurate and drawn up to the best of our knowledge, are only for information purposes and release us from any liability regarding the use of the said product. Being a natural product, the values mentioned may vary and therefore do not release the recipient from the obligation to identify the product and check its suitability for the use envisaged by the user.