RICE FLOUR APPLICATION

it can be used in numerous industrial processes and food and drink applications.

Gluten-free Products

Pioe flour is a key-ingredient for manufacturing gluten-free products such as breads, cakes, pasta, cookies and pies Ideal for celiacs.





Baby Food
Gussn-free, Non-GaviO, Low
assence, Neutral hardo: Excelent
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of stamines due to higher content
protein, floer and unsaturated
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Pasta it can be used as man ingredient the production of fice pasta. It can also pastally replace wheel four in sections formulations. Anti-calling in fresh Pasta.



Snacks/Cereal/Cereal Bars t an be used as a primary ingredient or adother improving busings, taste and seture. Because of its physical composition and gelatination temperature it is a suitable ingredient for extusion process at high temperature.



Supper and Soupe
It is used as a tricianing and
busing agent. Neutral fainct it
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consistency under right acidity
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Dairy Products
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Creem it avoids the formation of
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partially replace fait in low-fat
products.



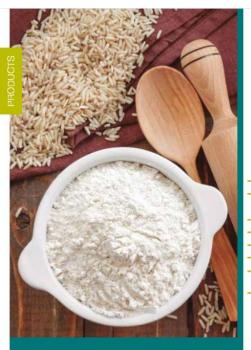
Rua Juvenal Arantes, 2160/2200 Jd. Carolina Junola/SP | Brazil | ZIP | 13212-354 | Phone | +55 11 4525 2553 export@gfree com.or

www.gfree.com.br

GLÚTEN FREE ALIMENTOS







RICE FLOUR: Flour obtained from the grinding of lipase-free selected rice grains, presented in several particle sizes.

Rice flour
Rice starch (extrafine rice flour)
Rice Semola
Cream of Rice
Brown rice flour
Organic rice flour
Organic Brown rice flour
New Low Arsenic

Rice flour is one of the most flexible raw materials in food manufacturing and can be used as primary or secondary ingredient, or even as means for other ingredients or substances.

TOTALLY OR PARTIALLY REPLACES WHEAT FLOUR AND CORN STARCH IN SEVERAL APPLICATIONS.

Gluten-free

rice flour

- Non GMO
- Neutral flavor
- Low humidity
- Excellent digestibility
- Enhanced nutritional profile due to its content of protein, fiber and unsaturated lipids when compared to other starches
- Lipase deactivated in 24 hours, provide extended shelf life and better quality

LGLÚTEN FREE, a matter of good health

ORGANIC RICE FLOUR

Certified under the European and American Organic Standards

WHOLEGRAIN RICE FLOUR

Rich in fibers and source of protein for nutritional formulations

LOW ARSENIC RICE FLOUR

Complies with the EU Commission Regulation of arsenic levels for Baby Food

INNOVATIVE RICE BRAN PRODUCT: STABILIZED RICE BRAN FLOUR (DEFATTED)

DESCRIPTION:

- 100% from rice bran and germ no additives
- . Clear and thin powder, neutral flavour
- . It is stabilized under a special process which gives a minimum shelf life of 1 year
- Nutrient-rich ingredient -improves nutritional value and texture in several applications
- · Gives structure to aluten free products
- · Also available in concentrated fibers versions

CHARACTERISTICS

- Low Fat Content
- Gluten Free
- Excellent Water Binding
- · Free of allergens
- Non CMO
- Rich in fibers
- · Low alicemic index

RICE BRAN FLOUR

Dietary Fiber	20 - 28 %	
Solubles Fiber	4 - 6 %	
Carbohydrates	55 - 75 %	
Proteins	15 - 19 %	
Lipids	< 1 %	

USAGE:

- Bakery products, including gluten free applications – structuring agent
- Batter and Breading Reduced fat uptake applications
- Pizza Dough Fermentation accelerant
- · Meat Emulsions Yield improvement
- Sauces and Gravies Thickening agent
- Cereals, Breakfast Bars, Pasta -Fiber source
- Specialty Food Products Calorie reduction