

RICE FLOUR APPLICATION

It can be used in numerous industrial processes and food and drink applications

Gluten-free Products

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



Breaded Products

Reduces oil absorption during frying making the product crispier and more attractive and provides enhanced golden color.



Baby Food

Gluten-free, non-GMO. Low arsenic. Neutral flavor. Excellent digestibility. It provides a better nutritional value than other sources of starches due to higher content protein, fiber and unsaturated lipids. Also, the manufacturing of the rice flour is free of chemical additives.



Cookies

It provides better stability in biscuits and cookies when compared to wheat flour or other starches. It is also recommended to replace other starches in wafers.



Bakery

It can be used to partially replace wheat flour (up to 30%), or to completely replace starches and thickeners overall, and also to replace wheat flour in gluten-free products. It adds less humidity content to pre-mixes for bakery, contributing for a longer shelf-life. It makes for better handling and performance in processing, as it generates less powder than starches and thickeners in general. It promotes binding during the process and improves package sealing (in pre-mixes). Because of its nutritional composition which is better than other starch sources, the rice flour can be a better alternative for whole grain products.



Snacks/Cereal/Cereal Bars

It can be used as a primary ingredient or additive improving baking, taste and texture. Because of its precise composition and gelatinization temperature it is a suitable ingredient for extrusion process at high temperature.



Sauces and Soups

It is used as a thickening and bulking agent. Neutral flavor. It provides homogeneous consistency under high acidity levels. Excellent digestibility. Better nutritional profile than other starches. It is Gluten-free and non-GMO. In soup formulas, it provides better stability and extended shelf life due to its low humidity content.



Dairy Products

Used as a thickening and bulking agent. Neutral flavor. Excellent digestibility and better nutritional profile than other starches. In ice cream it avoids the formation of large ice crystals. It can also partially replace fat in low-fat products.

GLÚTEN FREE
ALIMENTOS
COMER BEM, FAZ BEM.



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GLÚTEN FREE ALIMENTOS



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Glúten Free Alimentos is a Brazilian company specialized in manufacturing **Rice Flour** and **Rice Products**.

Quality and Food Safety certified, the company develops customized solutions for its clients in a 100% gluten free, non-GMO facilities.

Broad portfolio including organics and low-arsenic products.



A Brazilian
Company





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.

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**

- Gluten-free
- 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

 **GLÚTEN 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 gluten free products
- Also available in concentrated fibers versions

CHARACTERISTICS

- Low Fat Content
- Gluten Free
- Excellent Water Binding
- Free of allergens
- Non GMO
- Rich in fibers
- Low glicemic index

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

RICE BRAN FLOUR

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