

**BOSTO Professional Kreem  
25kg**

## Information and specification sheet

### General Information

Article N°	EP08040/EP08042
Description	BOSTO Professional Kreem 25kg
Composition	100% Rice Flour

### Nutritional Values per 100g

Energy	1463 KJ 345 Kcal
Fat	1 g
<i>Of which saturates</i>	0 g
Carbohydrates	76 g
<i>Of which sugars</i>	0,5 g
Fibre	1 g
Protein	7,4 g
Salt	0,01 g
Sodium	<0,01 g

### Organoleptic Specification

Appearance	White powder
Odour	Neutral aroma
Flavour	Neutral flavour

### Foreign Matter Specification

Foreign Matter Organic	Max	0 %
Foreign Matter Inorganic	Max	0 %
Glass, plastic, metal	Target	Absence
Alive infestation	Target	Absence

### Microbiological Specification

Total Aerobic count	Max	100000 CFU/g
Total Coliforms	Max	10000 CFU/g
Yeast & moulds	Max	10000 CFU/g
Bacillus Cereus	Max	10000 CFU/g
Salmonella	Max	Absence in 25 g

### Physical Specification

Moisture	Max	14,5 %
Black spots > 0,2mm	Max	10/175 cm <sup>2</sup>
Fraction >0,250mm	Min	10 %
Fraction <0,125mm	Min	35 %
Fraction <0,125mm	Max	65 %

### Storage & Shelf Life

The product must be stored in its unopened original packaging under appropriate, dry, and cool conditions. Storage should be free from odorous products and pests.

Shelf life: 365 days after packaging

### Applications

This white/creamy powder is a perfect glutenfree ingredient for plenty of applications and is the ideal substitute for wheat flour. It is used as a ingredient for snacks, batters, breakfast products, muesli-bars, pet food, and many more.

### Cooking Parameters

Rice flour need to be heated before consumption. Rice flour has a neutral aroma and flavour.

### Legislation

This product is in accordance with EU Food legislation:  
Allergens – Commission Regulation (EC) No 1169/2011  
Pesticides – Commission Regulation (EC) No 396/2005  
Contaminants – Commission Regulation (EC) No 915/2023  
Non GMO – Commission Regulation (EC) 1829/2003

### Certification & Claims

IFS, Kosher certification

- |   |   |   |
|---|---|---|
| <input checked="" type="checkbox"/> Allergen-Free | <input type="checkbox"/> High Fiber         | <input checked="" type="checkbox"/> Gluten-free claim |
| <input type="checkbox"/> High Protein             | <input type="checkbox"/> Source of Fiber    | <input checked="" type="checkbox"/> Vegetarian        |
| <input type="checkbox"/> Source of Protein        | <input checked="" type="checkbox"/> Non-GMO | <input checked="" type="checkbox"/> Vegan             |

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