



Parboiled Rice Flour
Pre-Gelatinized Long Grain Rice Flour
Specification PBRF-750-66
2006-2007 Crop Year - Revision 1 – June 18, 2007

Common Uses: *Pre-gelatinized Rice Flour is commonly used in those applications when its modified starch complex is needed to absorb moisture at lower temperatures, have stability in high heat – high shear processes, or provide a better oil barrier and higher flash point for fry coatings.*

Raw Material: *Freshly milled whole grain parboiled rice.
Produced from the milling of parboiled long grain paddy rice.*

Sensory: *Color – Beige, Natural Parboiled Rice Flavor.*

Chemical Standards:	Standard	Range
• Moisture	10.0%	7.0 to 12.5%
• Fat	1.2%	.8 to 1.4%
• Protein	8.0%	6 to 9%
• Fiber	1.3%	.3 to 1.5%
• Ash	.7%	.3 to .8%

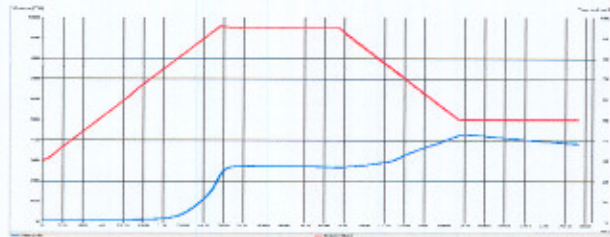
Granulation:	Typical	Range
• Through US 40 Mesh	100%	<.1%
• Through US 50 Mesh	98%	+/- 1.0%
• Through US 100 Mesh	75%	55 to 85%
• Through US 200 Mesh	30%	20 to 35%

- Microbiological:**
- **Salmonella – Negative/100gm.**
 - **E. Coli – Negative -<10/cfu/gm – Test Tolerance, Petrifilm**
 - **Total Plate Count – 20,000 cfu/gm - Maximum**
 - **Yeast - 300/cfu/gm – Maximum**
 - **Mold - 300/cfu/gm - Maximum**
 - **Coliforms – 275/cfu/gm Maximum, Petrifilm**
 - **Staphylococci – Negative - <10/cfu/gm test tolerance**

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Viscosity Profile: Long Grain Parboiled Rice Flour has a starch complex that has been gelatinized and then retrograded to a new crystalline structure during the parboiling process. The lipase enzyme has been de-activated.

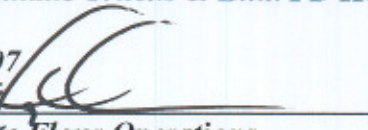
Brabender Visco-graph: Typical profile for Long Grain Parboiled Rice Flour through a cook cycle.



GE/GMO: U.S. Southern varieties of commercially grown Long Grain paddy rice may contain trace amounts of, but not limited to, LL Rice 601, LL Rice 06, LL Rice 62, and/or LL Rice 604 GE/GMO rice containing transgenic protein.

Recommended Storage Conditions: Maximum 65 to 70 Degrees Fahrenheit @ 55% Relative Humidity. When stored in these conditions, Gulf Pacific Rice Flour, should have an average shelf life of twelve months.

Packaging: 25, 50, and 100lb. Multi-wall Kraft Valve Bags. 2000 lb. Bulk Tote Bags. Bulk Pneumatic Trucks & Bulk PD Hopper Cars.

Approval: June 18, 2007
Harry Timothy Moore 
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Gulf Pacific Rice Company, Inc.