

## Product Sheet

SIS 01.02.020/001, Remy DR, 1/3



## Remy DR

### Description

- Remy DR is a food starch manufactured from polished broken rice.
- Remy DR is a fine neutral rice starch powder.

## Specifications

### Physical and Chemical Parameters

Parameter	Limit	Unit	Method <sup>2</sup>	Frequency
<b>Moisture</b> <sup>1</sup>	max. 14	g/100 g	ISO 712	Each batch
<b>Protein</b> (N* 6.25) <sup>1</sup>	max. 1.0	g/100 g d.m.	ISO 1871	Each batch
<b>Ash</b> <sup>1</sup>	max. 1.0	g/100 g d.m.	ISO 3593	Each batch
<b>pH</b> (10 g to 100 mL) <sup>1</sup>	5.5 – 7.5		Potentiometric	Each batch
<b>Arsenic, inorganic</b>	max. 0.1	mg/kg	ICP-MS	Monitoring
<b>Lead</b>	max. 0.1	mg/kg.	ICP-MS	Monitoring
<b>Cadmium</b>	max. 0.1	mg/kg	ICP-MS	Monitoring

<sup>1</sup> on Certificate of Analysis

<sup>2</sup> or validated equivalent

### Rheological Parameters

Parameter <sup>1</sup>	Limit	Unit	Method <sup>2</sup>	Frequency
<b>End Viscosity</b> , pH as is (6 g d.m. in 100 g)	min. 450	Brabender Unit (BU)	Brabender	Each batch

<sup>1</sup> on Certificate of Analysis

<sup>2</sup> Brabender program: 700 cmg, 500 g total weight, 3 °C/min, 95 °C (15 min), 20 °C (15 min)



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### Microbiological Parameters

Parameter	Limit	Unit	Method <sup>2</sup>	Frequency
<b>Total mesophilic bacteria<sup>1</sup></b> (aerobes)	max. 10 000	cfu/g	ISO 4833	Each batch
<b>Yeasts and moulds<sup>1</sup></b>	max. 500	cfu/g	ISO 21527	Each batch
<b>Enterobacteriaceae<sup>1</sup></b>	max. 10	cfu/g	ISO 21528	Each batch
<b>Salmonella</b>	negative	/25 g	ISO 6579	Monitoring

<sup>1</sup> on Certificate of Analysis

<sup>2</sup> or acknowledged and validated equivalent

## Additional Information

### Information relevant for Nutrition Declaration

Nutritional information provided in the table shall enable food manufacturers to calculate the contribution of Remy DR in their food products in compliance with applicable EU/US food legislation. More detailed information is available upon request.

Nutrient	Typical Value <sup>1</sup>	Unit per 100 g
<b>Energy value/calories</b>	<b>1530/360</b>	<b>kJ/kcal</b>
<b>Fat<sup>2</sup></b>	<b>0.7</b>	<b>g</b>
saturates	0.3	g
<b>Carbohydrates</b>	<b>88</b>	<b>g</b>
sugars	Negligible <sup>3</sup>	g
starch	88	g
<b>Fibre</b>	<b>Negligible<sup>3</sup></b>	<b>g</b>
<b>Protein</b>	<b>0.5</b>	<b>g</b>
<b>Salt (sodium)</b>	<b>0.25 (0.10)</b>	<b>g</b>
<b>Vitamins, Minerals<sup>4</sup></b>	<b>Negligible<sup>3</sup></b>	<b>g</b>

<sup>1</sup> Proposed values are typical values.

<sup>2</sup> for US: trans fats and cholesterol negligible

<sup>3</sup> Negligible means "0" for macronutrients according to applicable rounding rules in EU and US.

<sup>4</sup> Rice starch is not a typical source of vitamins/minerals.

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### Other information

<b>Appearance*</b>	Fine white powder
<b>Taste*</b>	Neutral
<b>Odour*</b>	Neutral
<b>Labelling (EU)</b>	(Rice) starch
<b>Labelling other countries</b>	Information available upon request
<b>Customs code</b>	1108 1910 00
<b>Packaging</b>	25 kg multiply paper bags, 600 kg big bags
<b>Recommended storage conditions</b>	Original (unopened) packaging in a dry place protected against odours and pests
<b>Minimum durability</b>	4 years from date of production under recommended storage conditions
<b>Compliance and Certification</b>	<p>Kosher (certificate available upon request)</p> <p>Halal (certificate available upon request)</p> <p>Suitable for vegetarians &amp; vegans</p> <p>Suitable for gluten-free products: gluten <math>\leq</math> 10 mg/kg</p> <p>Rice is not listed as allergen in Annex II of Regulation (EU) No 1169/2011 nor as a major allergen in Section 201(qq) [21 U.S.C. 321] of the Food, Drug and Cosmetic Act.</p> <p>Remy DR is not derived from genetically modified organisms (GMO).</p> <p>Product is produced in Belgium in compliance with applicable European Food Law (e.g. Regulation (EC) No 178/2002, Regulation (EC) No 852/2004), Belgian Law and Codex Alimentarius standards.</p>

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#### Disclaimer

To the best of our knowledge, the information in this sheet is reliable. BENEIO-Remy N.V. warrants all parameters; those marked with an asterisk (\*) cannot be subject of complaints.