



## Smooth Gel

### For more information

Customer Service: 07 3808 2576

<b>Description</b>	SMOOTH GEL is pregelatinized rice flour specially processed from milled rice. This product swells readily and develops instant viscosity in cold water. This product is certified Gluten Free thru GFCO.
<b>Function</b>	This hypoallergenic product is especially useful as a fat replacer, thickener, binder, and viscosity control agent.
<b>Packaging</b>	Various Sizes
<b>Labeling</b>	Rice flour.
<b>Compliance</b>	All deliveries shall comply in every respect to the requirements and the provisions of the Federal Food, Drug and Cosmetic Act, as amended.
<b>Shelf life</b>	Recommended for use upon receipt. May be stored up to twelve months from date of manufacture in a cool (60-75°F), dry (<50% R.H.) warehouse in original packaging free from odors and infestation.
<b>Suggested Applications</b>	SMOOTH GEL is especially useful in instant soup mixes, instant drink mixes, instant cereals, dressings, sauces, gravies and spreads. SMOOTH GEL successfully mimics fat, is an excellent flavour carrier and a filler in nutraceutical beverages.

### Nutritional Analysis Range per 100 g

Moisture (g).....	12.0 max
Calories .....	372
Protein (g).....	6 - 7
Total Carbohydrates (g) .....	81 - 83
Total Dietary Fiber (g) ...	1 - 2
Sugars (g) .....	1 max
Total Fat (g).....	1 max
Saturated Fat (g).....	0.5 max
Cholesterol (mg).....	0
Vitamin A (IU).....	0
Vitamin C (mg) .....	0
Calcium (mg).....	< 10
Iron (mg).....	< 1
Sodium (mg).....	< 2

### Physical Analysis

Foreign Material.....	None <sup>1</sup>
Infestation.....	None <sup>1</sup>
Color.....	White to ..... off-white <sup>1</sup>
Flavor & Aroma .....	Characteristic <sup>2</sup>

### Microbiological Analysis<sup>3</sup>

Standard Plate Count.....	<1,000/g
Yeasts & Molds.....	<100/g
Coliform .....	<10 cfu/g

### Granulation<sup>4</sup>

	Range
On U.S. #50.....	0.5% max
On U.S. #80.....	15 – 30%
On U.S. #100.....	20% max
On U.S. #140.....	15 – 35%
On U.S. #200.....	5 – 25%
Thru U.S. #200 .....	20 – 45%

1. Visual Inspection

3. BAM

2. Organoleptic Inspection

4. Jet Sieve 50g/180 sec.

*The information contained herein is true and correct to the best of our knowledge. The recommendations or suggestions contained in this product data sheet are made without guarantee or representation as to the results. We suggest that you evaluate these recommendations and suggestions in your laboratory prior to use. Our responsibility for claims arising from breach of warranty, negligence, or otherwise, is limited to the purchase price of the material.*