



PRODUCT SPECIFICATION

MOCHI-105 CAKE MIX (M105 C/M)

DESCRIPTION

Mochi-105 Cake Mix (M105 C/M) is a mix of 83% rice flour and 17% granulated sugar that is obtained first by cleaning, washing, and milling US # 1 California Sweet Rice to flour and then mix it with granulated sugar. This is a food grade product that has been processed under strict sanitary condition and is free of undesirable flavors, odors, mold or insect infestation. All deliveries shall comply in every respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended.

TYPICAL PRODUCT ANALYSIS

Physical Analysis

	Typical	Analytical Method
Moisture	11-13%	AOAC 14th Ed.
Flour Granulation		
Retained on a US # 90 mesh	2% max	Jet Sieve 50 gm 2 min
Retained on a US # 100 mesh	1 - 14% max	Jet Sieve 50 gm 2 min
Retained on a US # 140 mesh	35 - 45%	Jet Sieve 50 gm 2 min
Retained on a US # 200 mesh	10 - 30%	Jet Sieve 50 gm 2 min
Retained on a US # 230 mesh	4 - 12%	Jet Sieve 50 gm 2 min
Thru a US # 230 mesh	20% max	Jet Sieve 50 gm 2 min
Sugar Granulation		
Retained on a US # 47 mesh (349 microns)	< 1% max	Jet Sieve 50 gm 2 min
Retained on a US # 80 mesh (178 microns)	82 - 94%	
Foreign Material	None	Visual Inspection
Infestation	None	Visual Inspection
Flour Whiteness	White	Visual Inspection
Odor	No unusual odor	

Microbiological Analysis

Standard Plate Count	10,000 cfu per g max	BAM, AOAC 14th Ed.
Yeast and Mold	500 cfu per g max	BAM, AOAC 14th Ed.
<i>Coliform</i>	300 cfu per g max	BAM, AOAC 14th Ed.
<i>E. Coli</i>	Negative (< 3 cfu per g)	BAM, AOAC 14th Ed.
<i>Salmonella</i>	Negative	BAM, AOAC 14th Ed.
<i>Staphylococci</i>	Negative	BAM, AOAC 14th Ed.

Packaging: 20 kg paper bag or 1.05 MT bulk bag

Labeling: Mochi 105 Cake Mix

Ingredient: Sweet Rice Flour and Granulated Sugar

Shelf Life: Twelve months from date of manufacture.

Recommended Storage: Cool (< 70 °F), dry warehouse environment, away from sunlight and free from infestation.