

PRODUCT SPECIFICATION

URUCHI-105 CAKE MIX USS-105 C/M)

DESCRIPTION:

Uruchi Cake Mix USS-105 is a mix of 83% rice flour and 17% granulated sugar that is obtained by first cleaning, washing, and milling US # 1 California Medium Grain Rice to a 90 mesh flour and then mixing the milled flour with specially screened granulated sugar. This is a food grade product that 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:

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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	39 - 45%	Jet Sieve 50 gm 2 min
Retained on a US # 200 mesh	10 - 20%	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		

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.
Coliform	300 cfu per g max	BAM, AOAC 14th Ed.
E. Coli	Negative (< 3 cfu per g)	BAM, AOAC 14th Ed.
Salmonella	Negative	BAM, AOAC 14th Ed.
Staphylococci	Negative	BAM, AOAC 14th Ed.

Packaging: 20 kg paper bag or 1.05 MT bulk bag

Labeling: Uruchi 105 Cake Mix

Ingredient: Medium Grain Rice Flour and Granulated Sugar

Shelf Life: 12 months from date of manufacture.

Recommended Storage: Cool (< 60 °F), dry warehouse environment, kept away from sunlight and free from infestation.

Revised 8/11/2014 RMB Supersedes 1/2014