

Advanced Rice Milling Technology
from Japan Delivers a
New Generation of Gluten-Free Flours

Superfine Premium Rice Flours



**Simple Ingredients. Smart Solutions.
Better For You.**

Advanced rice milling technology developed by Kumamoto Flour Milling Co., Ltd. in Japan makes possible a new generation of gluten-free rice flours. A proprietary milling process results in these properties that produce new gluten-free products of truly superior quality:

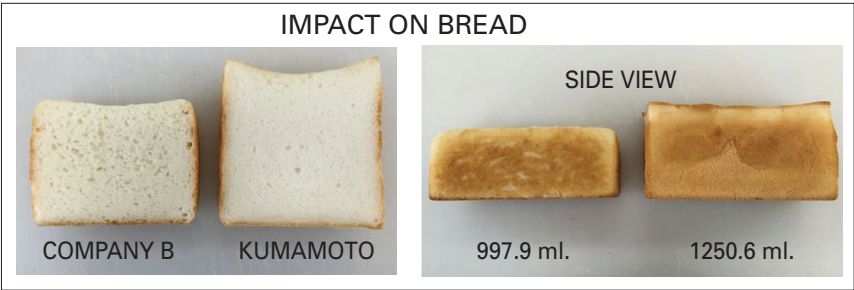
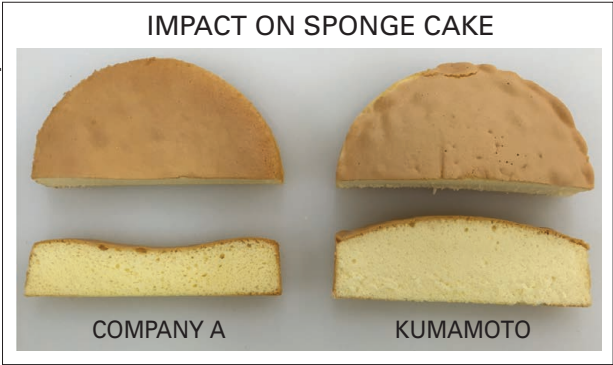
- Superfine flour particulate size of 70 µm or less (white rice flour)
- More uniform particle sizes within a tighter particle size distribution
- Minimal starch damage

These properties give breads, cakes and pastries greater volume, smoother texture, more uniform crumb structure and excellent mouthfeel.

Kumamoto Flour Mills has leveraged 70 years of flour milling expertise to develop these superior quality, high-performance, gluten-free rice flours. American Key Food Products has partnered with Mitsui & Co. Ltd to be the exclusive distributor in North America for Kumamoto’s rice flours.

Kumamoto Premium Rice Flours

Superfine White & Brown Rice Flours



PRODUCT SPECIFICATIONS

- PRODUCT NAMES: Superfine White Rice Flour | Superfine Brown Rice Flour
- PRODUCT CODES: 0709; 0710
- DESCRIPTION: Rice flours with superfine rice particles with tighter size distribution, made from select short-grain rice produced using proprietary Japanese rice milling technology
- ORGANOLEPTIC CHARACTERISTICS:
 - Aspect: Fine powder
 - Color: white (white rice flour); off-white to beige (brown rice flour)
 - Taste: typical to rice; bland to slightly sweet (brown rice flour)
- PHYSIO-CHEMICAL CHARACTERISTICS:

PARAMETER	WHITE RICE FLOUR	BROWN RICE FLOUR
Moisture Content	15.0 % maximum	15.0 % maximum
Protein	10.0 % maximum	12.0 % maximum
Fat	1.0 % maximum	3.0 % maximum
Ash	1.0 % maximum	2.0 % maximum
- MICROBIOLOGICAL CHARACTERISTICS:
 - Standard Plate Count: Maximum 5.0 x 10⁴ cfu/g
 - E Coli: negative
 - Staphylococcus Aureus: negative
 - Yeast: less than 300 cfu/g
 - Molds: less than 300 cfu/g
 - Salmonella: negative
- RAW MATERIAL/MANUFACTURING: Short-grain rice processed and bagged in FSSC 22000-certified manufacturing facilities
- PACKAGING: 20kg (44.1 lbs) multi-layer kraft paper bags; palletized and shrink-wrapped
- SHELF LIFE: 12 months from date of manufacture

AKFP sells various essential special-performance flours and starches wholesale to the U.S. food industry: King Lion Premium Cassava Flour, King Lion Premium Cassava Mix, Kumamoto Superfine Rice Flours, Native Potato, Tapioca and Pea Starches for baking, snack and petfood companies, as well as co-packers. These include traditional ingredients as well as non-GMO, gluten-free, grain-free, and clean-label ingredients for better-for-you foods.