

Glutinous Rice Ball

Glutinous Rice Flour

clean
label



Non
GMO

Glutinous Rice Flour, produced by milling long or medium grain white glutinous rice to flour.

Product Properties:

- 100% (Species *Oryza sativa*.)
- White fine powder
- Good solubility
- Moisture Content $\leq 13.0\%$ (160 Celsius, 5 Minutes)
- pH (10% Slurry) 5.0-7.0
- Residue on sieve Retain on 80 mesh screen $\leq 2.5\%$
- Total Plate Count $\leq 100,000$ CFU/g
- Yeast & Mold ≤ 100 CFU/g
- Shelf Life 24 months.

Specific Function:

Texturizer

Benefits:

- Produced in the facility that meets international Food Safety Standard
- Produced from special selected raw material
- Fine & Smooth texture
- Soft & Chewy texture after cooking
- Natural Aroma

Usage: 45 - 55 %

Formulation Guide:

Glutinous rice flour	100g
Water or pandan juice	30g
or butterfly pea juice (room temperature)	
Hot water	50g
Glutinous rice flour for sprinkle	

Preparation Steps:

1. Mixed glutinous rice flour with water or pandan juice or butterfly pea juice (room temperature) until well mixed.
2. Add hot water, a little at a time, and knead until a dough form. The dough should be soft and smooth but not sticky or tacky. If it becomes sticky, just add a little more flour and knead until it no longer sticks to your fingers.
3. Roll dough into a log. Cut into bite-sized pieces. Form into small balls (diameter ~ 1 cm.)
4. Mix with glutinous rice flour to prevent sticking together.
5. Sift glutinous rice flour out.
6. Drop rice balls into the boiling water in batches without crowding for 1.30 minutes or until they float. As soon as they float, fish them out using a slotted spoon and put them directly in the bowl of cold water (they will sink in cold water). Repeat until you are finished with all the dough.