

# Daifuku/Mochi

## 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  $\leq 100$  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	130g
Icing sugar	20g
Rice Bran Oil	10g
Cooked Tapioca starch	

### Preparation Steps:

1. Mix icing sugar and water until it's completely dissolved and pour it to flour. Stir until mix well.
2. Pour rice bran oil part 1 and stir until mix well.
3. Pour mixed flour on pan (through colander) (set the temperature of electric stove at 150 Celsius degree)
4. Stir well 1 minute as best as you can
5. Decrease the temperature to be 110 Celsius degree and continue stirring 2 minutes.
6. Knead hot dough 5 minutes in coated bowl with Rice Bran oil Part 2, leave it until cool
7. Prepare cooked tapioca starch by frying tapioca starch 5 minutes in pan to prevent sticking.
8. Spread mochi dough into a thin layer as needed and cover the filling
9. Put some cooked tapioca starch on the sealed area and set aside to prevent sticking.