

# Black sesame rice ball

## Glutinous Rice Flour

clean  
label



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 (room temperature)	30g
Hot water	50 - 60g
Black sesame filling	

### Preparation Steps:

1. Mixed water at room temperature with glutinous rice flour it down gradually and knead well.
2. Slowly pour hot water and knead until the dough is soft and smooth.
3. Form the dough into a ball weight of 20g. and turn it into a flat circle sheet. Then put sesame filling in the center and close the dough over the filling. Roll the ball around in your hands until it's smooth and round.
4. Put in the glutinous rice balls I boil water. Be sure not to overcrowd the pot. Stir occasionally to prevent sticking. Boil them for 3 minutes until they float.
5. Sieve out all the cooked glutinous rice balls and place them into a bowl of cold water for about 1 minute. This process will make the rice balls more chewy.