



Clarified Rice Syrup



Clarified High Maltose Rice Syrup



28DE Brown Rice Syrup



42DE Brown Rice Syrup



High Maltose
Brown Rice Syrup



60DE Brown Rice Syrup



65DE Brown Rice Syrup



Whole & Broken Rice



Rice Maltodextrin



Rice Syrup Solids



Rice Flour



Protein 45%



Protein 65%

The true color of rice products

Naturally produced



PRODUCT INFORMATION



BROWN RICE SYRUP: The conventional process of producing Brown Rice Syrups starts with steeping brown rice with special enzymes which converts the grain into a smooth flavored and pleasantly sweet liquid extract. This extract is filtered and cooked until the desired consistency is reached. The resulting Brown Rice Syrup is allergen and gluten free. This syrup has the ability to provide sustained energy without upsetting the body's blood levels.

Applications: energy bars, baked goods (cookies, breads, & cakes), specialty drinks, ice cream, & healthy cereals.



SPRAY DRIED RICE SYRUP SOLIDS: Spray Dried Rice Syrup Solids are produced by breaking long starch molecules into smaller pieces, obtained by the enzymatic conversion of rice starch to a sweet liquid extract which is filtered and ran through a spray-drying process. Spray dried solids are water-soluble and contribute only a minimal amount of fat with good mouthfeel. In general use, the product serves as an effective carrier for sweeteners, gums, spices and seasonings. It is also commonly used as an effective bulking agent and to promote instant solubility.

Applications: bakery pre-mixes, sports beverages, confectionary, salad dressings, dry soups, & Diet and Light products.



BROWN RICE FLOUR: Prepared by removing the husk and grinding the raw rice into a fine powder, Brown Rice Flour though more refined is a pound for pound replacement for all other flours. Rice flour is naturally gluten & wheat free, plain in flavour, creamy in colour and easy to digest. Rice flours are a necessity in a gluten free kitchen where they are used primarily for allergen-free breads, pancakes and muffins. It can also be used to thicken sauces in sweet and savoury dishes.

Applications: cereals, crackers, sauces, baby foods, desserts, baked goods (cookies, breads, & cakes).



RICE PROTEINS: Prepared by filtering the insoluble protein and dietary fiber which is a by-product in the production of brown rice syrup, these insoluble's are then washed to the desired protein content and dried. The end result is a fine rice protein powder concentrate which can be added to a variety of foods. It is currently being used as a vegan and non-GMO, protein supplement in prepared foods & beverages.

Applications: pet foods, beverages, baby foods.



MALTODEXTRIN: Rice Maltodextrin are produced by breaking long starch molecules into smaller pieces, obtained by the enzymatic conversion of rice starch and monitoring the levels of dextrose and maltose so that the dextrose equivalent level does not exceed 20. Maltodextrins are obtained as white, spray-dried solids containing 2-4 percent moisture. They are soluble in water and yield colorless, very bland solutions. Because of its high molecular weight the product does not lower the freezing point in cold applications as much as sugars.

Applications: bakery pre-mixes, sports beverages, candies, Icings, Nutritional & Infant formulas.