

Rice Finger Food

READYTOdo
BestMatchin'

Quick Cooking Rice **C108**
Pre-gelatinized Functional Rice Flour **Y101, Y160** and **Y150**

- Cold Rehydration
- Reduce energy and development costs
- Increased production speed and capacity
 - 100% clean label recipes
- Minimum Microbiological Count
 - Gluten free



Description

Quick Cooking Rice **C108** belongs to Naturis' **Readytodo** range which includes rice, cereals and pulses developed to meet the customer's specifications and match the final product functionality. The products are manufactured using only water, steam and hot air and are therefore 100% natural. Ready to be used in various food preparations.

Pre-Gelatinized Functional Rice Flour **Y101, Y160** and **Y150** are products of the **BestMatchin'** Range, which includes clean label functional flours designed to be used in many applications without altering the functionality of the final product. The range includes several functional rice and pulses flours.

Functional properties

The quick cooking parboiled long grain rice **C108** easily blends with tomato sauce, cheese and other ingredients, making a mix that is suitable to be processed directly in machines for finger food. The final product is ready to be fried and frozen or frozen directly. Rice will maintain its texture regardless of the temperature it undergoes in every production step.

Pre-gelatinized Functional Rice Flour **Y101** will work as a natural bonding agent providing an excellent creaminess to the product. If you prefer to have a less creamy texture, you can replace it with another Pre-gel functional flour: **Y160**.

Pre-gelatinized Functional Rice Flour **Y150** provides exceptional freeze-thaw properties for the batter mix due to its elasticity and water absorption capacities.

Preparation

Mix the rice, the flour and the other ingredients with the water and soak: 1 hour at ambient temperature, 30 minutes if water is at 50°C or 10 minutes if it is at 95°C. Once the mix is rehydrated put it in the trainer. For an optimal texture we recommend you work at 50°C.

INGREDIENTS	FOR 1000 g DI PRODUCT*	%
Instant Rice C108	320 g	32%
Pre-gelatinized Functional Rice Flour Y101 or Y160	30 g	3%
Water	300 g	30%
Other characterizing ingredients	350 g	35%

INGREDIENTS	FOR 100 g FOR BATTER MIX*	%
Water	70 g	70%
Pre-gelatinized Functional Rice Flour Y150	30 g	30%

*Quantities are approximate and depend upon every recipe and process characteristics. According to the desired texture and taste, it is possible to modify the proportions in + or - 5g.



Via Manfredini 30, 45100 Rovigo Italy
T +39 0425 363111 - F +39 0425 410108
info@NATURIS.com - www.NATURIS.com