

Rice Pasta

BestMatchin'

Pre-gelatinized Functional Rice Flour **Y152**

- It requires no cooking
- Easy to extrude: does not stick or produce lumps
 - Easy to mix with other ingredients
 - No need of emulsifiers
 - 100% clean label recipes
 - Minimum microbiological Count
 - Gluten Free



Description

The Pre-Gelatinized Functional Rice Flour **Y152** is part of Naturis' **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

Pre-gelatinized Functional Rice Flour **Y152** is designed for pasta direct extrusion processes. The high final gel point enables to shorten the drying cycle of the pasta reducing its fragility and improving its structure. Mixing **Y152** with corn, buckwheat or pulses flours avoids the need of emulsifiers.

Preparation

Mix flour with water and extrude directly.

INGREDIENTS	FOR 1 kg OF PASTA*	%
Water	670 g	67%
Pre-gelatinized Functional Rice Flour Y152	330 g	33%

*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.