



# HEMCRAFT® CREATE 865 34121D01

HEMCRAFT® CREATE 865 multi-functional rice flour is a versatile thickener and stabilizer, especially applicable in food systems where tolerance to moderate heat and shear is required. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

## Chemical and Physical Properties

	Min.	Max.
Moisture, %	8.0	12.0
pH (20% w/w slurry)	5.5	7.5
End Viscosity (CML-M106P4), MVU	250	500

## Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

## Microbiological Limits

Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

## Nutritional Data/100 g

	Typical
Calories	368
Calories from fat, g	3
Total fat, g	0.3
Saturated fat, g	0.10
Trans fat, g	<0.01*
Cholesterol	0
Sodium, mg	18
Total Carbohydrate, g	85.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	85.1
Protein, g	6.1
Vitamin D, mcg	0
Calcium mg	12
Iron, mg	<0.4*
Potassium, mg	107
Ash, g	0.2

\*Not present at level of quantification

## Certification

Kosher pareve  
Halal

## Packaging and Storage

HEMCRAFT CREATE 865 is packaged in multi ply kraft paper bags with a net weight of 25kgs. HEMCRAFT CREATE 865 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

## Shelf Life

The best before date for HEMCRAFT CREATE 865 is 18 months from the date of manufacture.

## Regulatory Data

Source Rice

### United States

Meets FCC 21CFR170.30 (GRAS)  
Labeling Rice Flour

### Canada

CFDA Regulation Unstandardized Food  
Labeling Rice Flour

## Features and Benefits

HEMCRAFT CREATE 865 multi-functional rice flour provides very good process tolerance which can help eliminate the issues associated with the significant batch to batch variation typically seen with native flours. It is suited for a variety of food systems with moderate heat and shear, including kettle cooked foods. HEMCRAFT CREATE 865 multi-functional rice flour imparts smooth creamy textures, opacity, and homemade appeal. This flour also provides superior cold temperature stability compared to other functional starches or native flours - all with a simple, rice flour label.

Effective Date: April 7, 2023

Next Review Date: April 7, 2025

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5 Westbrook Corporate Ctr.  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Rd., West  
Mississauga, Ontario L5B 0H9  
Canada  
905.281.7950

[www.ingredion.us](http://www.ingredion.us)