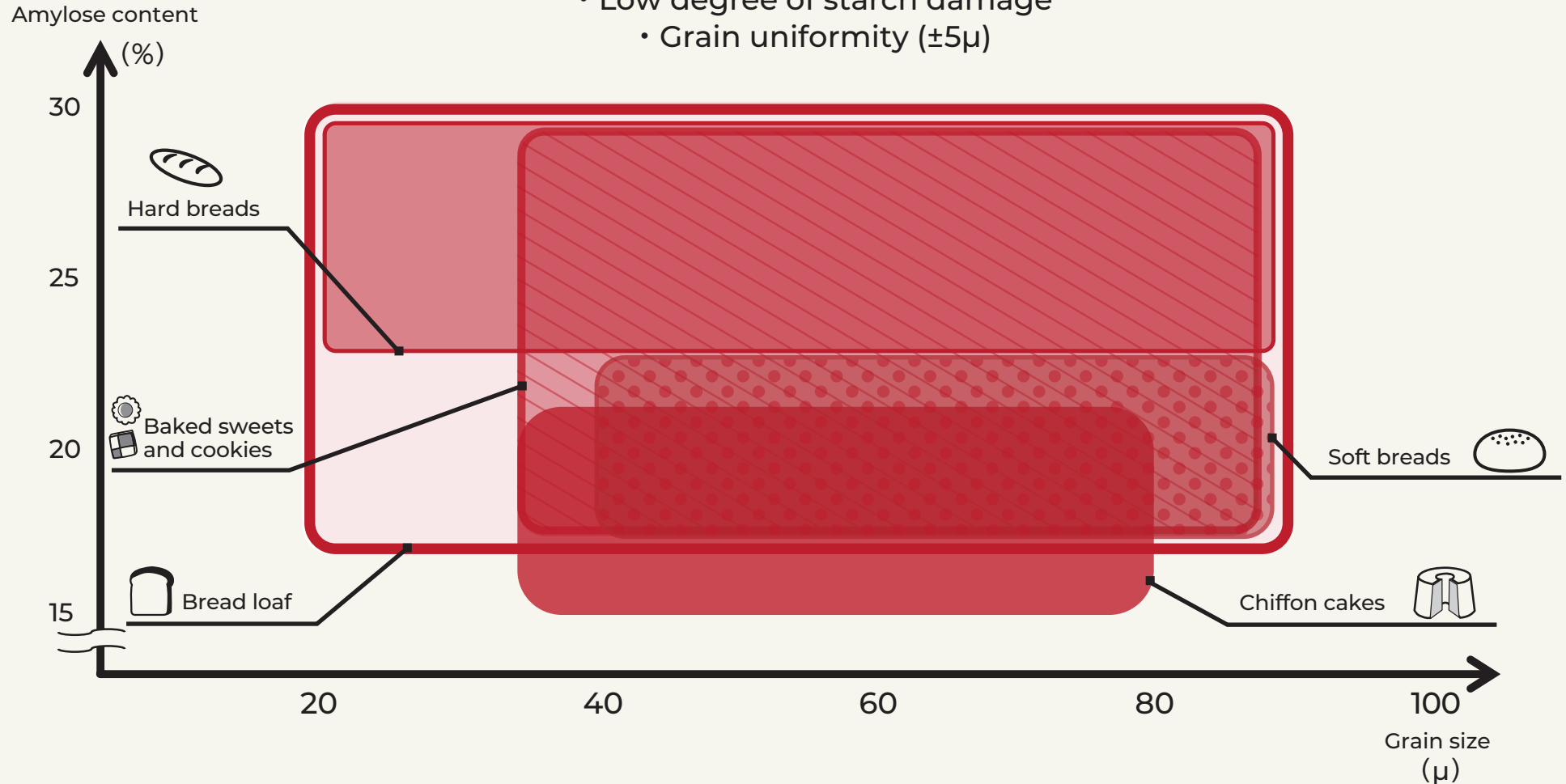


# Japanese Rice Flour Classification Chart

## - Features of Japanese Rice Flour -

- Low degree of starch damage
- Grain uniformity ( $\pm 5\mu$ )



※The chart above shows the classification of Japanese rice flour for new applications (flour made by grinding non-glutinous rice to a degree much finer than what was typically used, for the purpose of using it the same way as wheat flour in breads, confections, etc.).

※There are also rice flour products that can be added in small amounts to create products with unique properties such as nutritional value, color, and texture.

