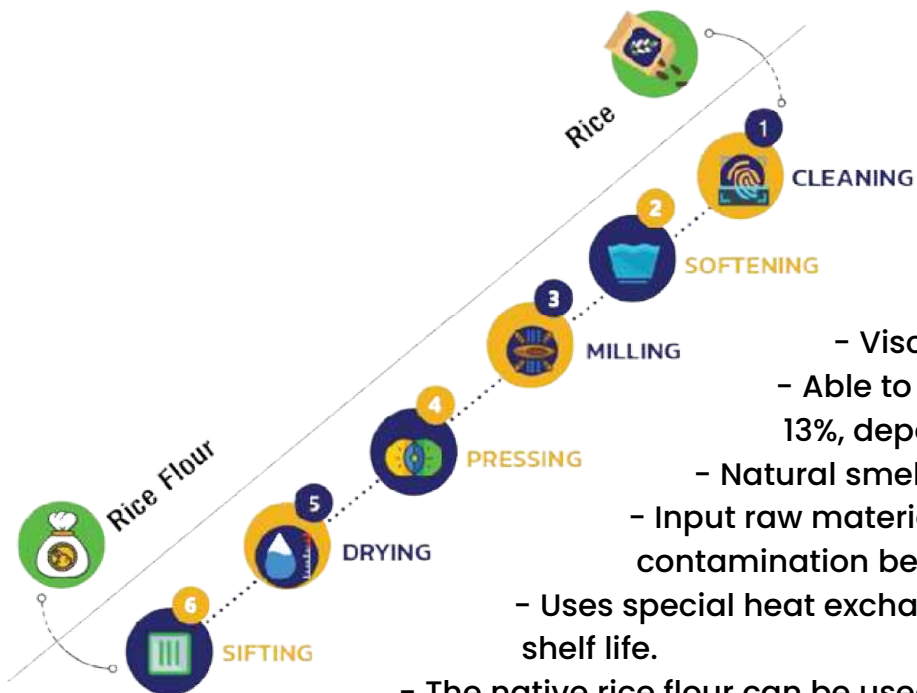


Maxtex : Rice flour processing by wet milling method

Why wet milling method



- Pioneer and global leader for smart innovation, best technology, know-how for rice flour processing.
- Longest shelf life of approx. 2 years as compare to dry and semi-wet milling method.
- Finest flour product achieving approx. 100 mesh and beyond.
- Best in flour quality compared to flour produced by dry or semi-wet processing method.
- Guaranteed to retain its natural color and rancid free throughout its shelf life, through our unique wet method processing technology.
- Viscosity approx. 300 B.U.
- Able to achieve desired moisture content between the range of approx. 11% to 13%, depending on customer requirement.
- Natural smell.
- Input raw material goes through numerous stages of soaking and rinsing to rid of contamination before milling.
- Uses special heat exchanger control temperature technology to preserve flour quality and longer shelf life.
- The native rice flour can be used as it is, and is often used as pre-mix with other ingredients with many applications and combination to produce savory recipes for baking, desserts, sweet, bread, pizza, tempura,
- Easy and quick cleaning process according to strict hygiene standards required by various food safety authorities such as FDA, HACCP, GMP, HALAL & GHP.
- Cost-effective processing.