



Rice flour



Made from 100% Niigata-grown uruchi (non-glutinous) rice, it can be used as a substitute for light wheat flour in baking and cooking. Being gluten-free, this flour is ideal for people with wheat flour allergies. The flavor and texture of the rice is notable and can be used for baking, rice flour bread-making, and cooking.

Product name	Rice flour
Company name	KOUTA SHOUTEN Co., Ltd.
Delivery available	All year round
Shelf life	360 days
Storage instructions	Keep at room temperature
Ingredients	Uruchi rice / Japan (Niigata)
Net weight	500g
Dimension	Length23cm Width16cm Height7cm
Quantity per case	10
Minimum order	10 cases in consolidated shipment * 800 yen shipping fee for less than 1 Lot
Certification / accreditation (for product, factory, etc.)	JFS-B
Preferred export destination countries or regions	Singapore, Vietnam, United States, Taiwan, Hong Kong
How to use	Feel free to use it as a substitute for flour in baking and confectionery.