

Organic Rice Starch



What's organic rice starch?

Organic Rice Starch, also known as **Organic Oryza Sativa Starch** or **Organic Rice Powder**, is a fine, white powder extracted from **USDA and EU certified organic rice**. It is a plant-based, natural starch with excellent **thickening, stabilizing, and skin-friendly properties**, making it widely used in **food, beverage, and cosmetic applications**.

ORGANICWAY
ORGANIC INGREDIENTS PARTNER<https://www.organic-way.com>

Organic Rice Starch is **gluten-free, non-GMO, and hypoallergenic**, ideal for manufacturers seeking clean-label ingredients for both functional and cosmetic formulations.

Specifications

Specification	Organic Rice Starch
Source	Organic rice (<i>Oryza sativa</i>)
Appearance	Fine white powder
Moisture (%)	≤ 12%
Ash (%)	≤ 0.5%
Granule Size	5-50 μm
Solubility	Dispersible in cold water; gelatinizes in hot water
pH (10% slurry)	6.0-7.0
Packaging	25 kg kraft drum, fiber drum, or customized packaging
Shelf Life	24 months
Storage	Cool, dry, shaded place; avoid moisture and contamination

Key Highlights

- 100% **organic rice, non-GMO, gluten-free**
- Fine powder with consistent particle size
- Excellent thickening, stabilizing, and texture enhancement
- Hypoallergenic and suitable for sensitive formulations
- Versatile for **food, beverage, and personal care products**

Key Features & Benefits

- **Thickening & Stabilization** → Improves texture in sauces, soups, puddings, and beverages
- **Skin-Friendly** → Suitable for cosmetic and personal care formulations
- **Clean Label** → USDA & EU Organic certified, vegan, non-GMO
- **Versatile Ingredient** → Used in bakery, dairy, snacks, beverages, and skincare products
- **Functional Properties** → Enhances creaminess, reduces syneresis, improves freeze-thaw stability

Applications

- **Food & Beverage** → Sauces, soups, puddings, smoothies, bakery products
- **Gluten-Free Products** → Ideal in gluten-free flours, snacks, and baked goods
- **Cosmetics & Personal Care** → Face powders, creams, lotions, baby products
- **Functional Foods** → Nutritional powders, snacks, dairy alternatives

Certifications & Quality Assurance

- USDA / NOP Organic
- EU Organic Certified
- Non-GMO Project Verified
- Kosher & Halal Certified
- ISO22000 / HACCP Compliant

Why Choose Organic Rice Starch

Organic Rice Starch offers **high purity, consistent quality, and multifunctional properties**, making it a preferred choice for **food manufacturers, beverage formulators, and cosmetic brands** seeking clean-label, organic, and hypoallergenic ingredients.

FAQs

Q: What is the difference between organic rice starch and cornstarch?

A: Rice starch has smaller granules, higher smoothness, and is hypoallergenic, making it ideal for sensitive food and cosmetic formulations. Cornstarch has higher thickening power but may not be suitable for gluten-free or hypoallergenic products.

Q: Can Organic Rice Starch be used in gluten-free products?

A: Yes, it is naturally gluten-free and widely used in gluten-free bakery and snack products.

Q: How should Organic Rice Starch be stored?

A: Store in a cool, dry, and shaded place, away from moisture and contamination, in sealed packaging.

Q: Is Organic Rice Starch suitable for cosmetic applications?

A: Yes, it is skin-friendly, hypoallergenic, and often used in creams, powders, lotions, and baby care products.

Q: What is the shelf life of Organic Rice Starch?

A: The product has a shelf life of 24 months when stored under proper conditions.

Packing



For more information, please visit our website:

<https://www.organic-way.com/products/organic-rice-starch/>