

Start

Milk, Sourd cream, Granulated sugar, Baking powder, Japanese Rice Flour

Apple Fritters with JAPANESE Rice Flour

Mix all wet ingredients

Mix all dry ingredients with Japanese Rice Flour


Bake in the oven at 375°F

Toss in cinnamon sugar

Drop portions into 350°F Frying oil

Use 1 ounce scoop to make a rounded portion

Add the apples



When baking with Japanese Rice Flour

No Need

No other ingredients needed to make the dough rise



Gluten Free

Easy and quick to knead (no need for vigorous twisting or beating to form gluten like wheat flour)



3 secrets behind "Japanese Rice Flour"

Delicious texture

Reason 1

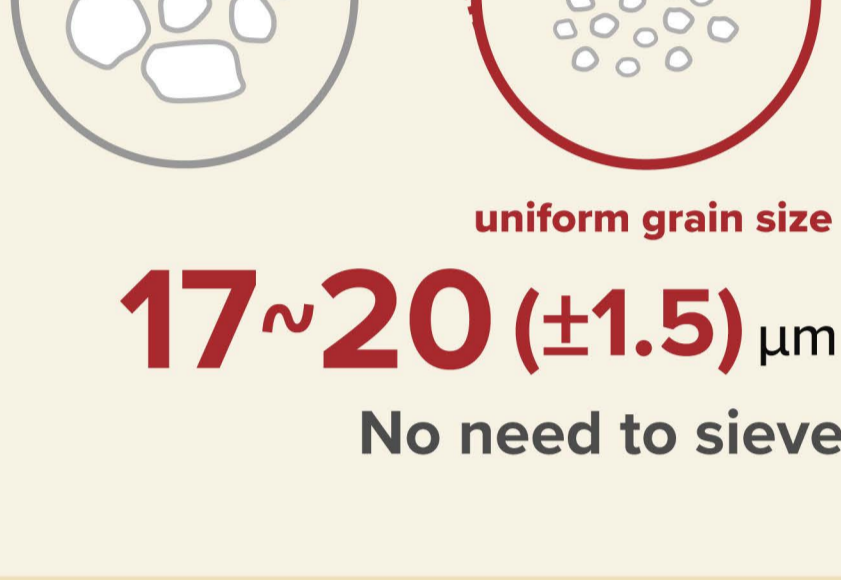
Moist texture

Uniformity of grain size

Common rice flour

Japanese Rice Flour

uniform grain size



17~20 (±1.5) μm

No need to sieve

Reason 2

Plumpy texture

Low starch damage rate 3%

Airflow milling

Drying

Highly advanced milling technology



Reason 3

Chewy texture

Low amylose

Difference in texture due to high and low amylose

Amylose

16~20%

Low

High

Amylose

Texture

Very chewy

Less chewy



2 secrets behind "Japanese Rice Flour"

Healthy

Reason 1

Excellent protein

Amino acid score comparison

rice **65**

wheat **41**



* Rice data is for polished rice, and wheat data is for medium-strength flour.

* Amino acid score
The amino acid score is the content of the nine essential amino acids divided by the standard value required by humans and is expressed as a percentage.

The closer the score is to 100, the higher the quality of the protein.

Reason 2

Low oil absorbency

Oil absorption rate comparison

Water/oil absorbency percentage (%)

61.1%

Approximately half of wheat flour

33.5%

Wheat flour (soft flour) Rice flour (fine rice flour)

* The oil absorbency rate of each is based on both flours being used as tempura.