

Chang Glutinous Rice Flour - Information

Glutinous Rice Flour is also known as sweet rice flour or sweet rice powder, this flour is made from short-grain rice that becomes moist, firm and sticky when cooked

TFS Product Code: 031434
Suppliers Product Code: CHI374
Information Last Updated: 08/01/2022
Date Produced: 07/04/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	356.00
Energy (kJ)	1490.00
Protein (g)	6.50
Carb (g)	80.60
Of Which Sugars (g)	0.50
Fat (g)	0.80
Of Which Saturates (g)	0.20
Fibre (g)	0.50
Salt (g)	4.93

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Glutinous Rice

Handling Information

Directions for Use

Glutinous Rice Flour is also known as sweet rice flour or sweet rice powder, this flour is made from short-grain rice that becomes moist, firm and sticky when cooked

Storage Instructions

Ambient away from direct light and heat. Once opened, store in an airtight container.

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