

## Rice Cracker

*These Thai-inspired ready-to-fry rice crackers contain U.S. whey permeate for a lower in sodium indulgence. Light and crispy, they make a satisfying treat for the young and young at heart.*



## RICE CRACKER

Ingredients	Control	With Permeate
	Wt (g)	Wt (g)
<b>U.S. Whey Permeate</b>	-	<b>3.1</b>
Glutinous Rice Flour	135.2	135.2
Rice Flour	135.2	135.2
Hot water, 90 to 100°C	210.1	210.1
Salt	12.5	9.4
Monosodium Glutamate (MSG)	2.9	2.9
Sugar	4.2	4.2
<b>Total</b>	<b>500</b>	<b>500</b>

### Frying Instruction

1. Fry the rice crackers in oil at 180°C for 12 to 15 seconds.

### Preparation of Ready-To-Fry Rice Cracker

1. Add all the dry ingredients in mixing bowl.
2. Add hot water into dry ingredients while mixing at medium speed until a dough is formed.
3. Roll the dough to 0.15 to 0.17 mm.
4. Steam the sheeted dough at 90°C for 15 minutes.
5. Cool the dough and place in the chiller for at least 2 hours to set.
6. Remove from chiller and cut dough to desired shape.
7. Dry the dough pieces in a dehydrator at 60°C for 3.5 hours until the moisture content reaches 8.5 to 9.0%.
8. Pack the ready-to-fry rice cracker and store at ambient conditions.

### NUTRITION CONTENT



Sodium reduction: 19.7%

	Per 100g	
	Control	Permeate
Energy	511.7 kcal	510.7 kcal
Protein	4.2 g	4.4 g
Total Fat	25.0 g	23.5 g
Saturated Fat	3.5 g	3.3 g
Trans fat	0 g	0 g
Cholesterol	0 mg	0 mg
Total Carbohydrate	67.5 g	71.0 g
Sugar	1.2 g	2.1 g
Dietary Fibre	0 g	0 g
<b>Sodium</b>	<b>1503.0 mg</b>	<b>1206.0 mg</b>



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