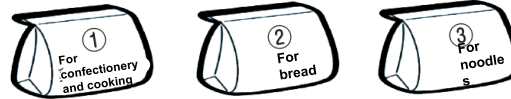


Now there are various types

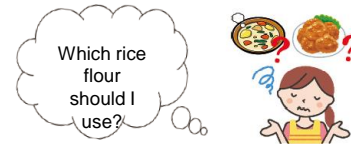
It is easy to choose the right rice flour!

What are the different types?

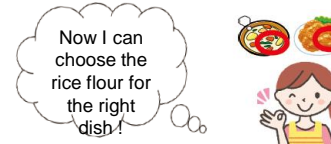
We classify rice flour according to use; “for confectionery and cooking” (see: ①), “for bread” (see: ②), “for noodles” (see: ③). You can choose the right rice flour for your needs by checking this number on the package.



Before



After



Recommended mark by the Japan Rice Flour Association

- In order to promote the use of high-quality rice flour, the Japan Rice Flour Association has implemented a system for giving the association's “recommended mark” to rice flour products that indicate the appropriate use.



Number and use shown on the package
(The presence or absence of gluten addition is clearly indicated)



Product List Using the Recommended Standard Logo Mark by Use

Company/Organization name	Product name	Product image
<p>Namisato Corporation (Sano City, Tochigi Prefecture)</p>	<p>Rice Flour (Strong Flour for Specialty Dishes) (220g, 450g, 1kg bags)</p> <p>Mixed Flour Made with Rice Flour (For Making Confectionery) (500g bag)</p>	
<p>NETIN Co., Ltd. (Tabuse Town, Yamaguchi Prefecture)</p>	<p>Yanokuni Junshin Komeko (Yanokuni Pure Rice Flour) (500g, 1kg, 10kg, 20kg bags)</p>	
<p>Amichan Rise (Yahaba-cho, Shiwa-gun, Iwate Prefecture)</p>	<p>Amichan Rice Flour Brown Rice Super Powder (300g bag)</p>	
<p>Miyoshi eco Nōkō Co., Ltd. (Miyoshi Town, Miyoshi City, Hiroshima Prefecture)</p>	<p>Deep-fried Foods with Rice Flour Batter (150g bag)</p>	
<p>Kumamoto Flour Milling Co., Ltd. (Kumamoto City, Kumamoto Prefecture)</p>	<p>Kyushu Mizuho Chikara Rice Flour (300g bag)</p>	