

TECHNICAL SPECIFICATION
 ORGANIC WHITE RICE



VARIETY:	BASMATI	
PROVENIENCE:	INDIA	
CATEGORY:	LONG GRAIN B	
PHYSICAL CHARACTERISTICS:		
Moisture		14,50 %
Blunt grains		5,00 %
Red grains		3,00 %
Grains showing natural malformation		10,00 %
Chalky grains		3,00 %
Spotted grains		1,50 %
Damaged by the heat grains		0,05 %
Brokerage		5,00 %
Not edible and not organic substances (if toxic the limit is = 0)		0,01 %
Presence of seeds or their similar (edible)		0,10 %
NUTRITION FACTS (AVERAGE OF VALUES FOR EACH 100G OF PRODUCT):		
ENERGY		1504kJ / 354 KCAL
FAT		0,4 G
OF WHICH SATURATES		0,1 G
CARBOHYDRATE		80,4 G
OF WHICH SUGAR		0,2 G
RAW FIBER		1,0 G
PROTEIN		6,7 G
SALT		0,013 G
COOKING TIME:		
		12 / 14 MINUTES
GMO:		
		< 0
ORGANOLEPTIC CHARACTERISTICS:		
		Typical of rice
MICROBIOLOGICAL CHARACTERISTICS:		
		Maximum level:
TPC (total plate count)		< 1.000.000 U.F.C./G
Total Coliforms		< 100.000 U.F.C./G
E. Coli		< 100 U.F.C./G
Staphylococcus aureus		< 10 U.F.C./G
Salmonella ssp		< 0 U.F.C./G
Bacillus cereus		< 100 U.F.C./G
Yeast and mould		< 50.000 U.F.C./G
MICOTOXINS (ITALIAN LAW: REG. CE N. 1881/2006 AND REG. 165/2010) :		
AFLATOXINS B1		< 2 MICROGR./KG
AFLATOXINS B1 + B2 + G1 + G2		< 4 MICROGR./KG
OCRATOXINS		< 3 MICROGR./KG
HEAVY METALS (REG. CE N. 1881/2006):		
LEAD		< 0,2 MG/KG
CADMIUM		< 0,2 MG/KG
ARSENIC INORGANIC		< 0,2 MG/KG
CHEMICAL CHARACTERISTICS: IN COMPLIANCE WITH THE EU REG 834/07 AND SUBSEQUENT MODIFICATIONS AND INTEGRATIONS		
BEST BEFORE DATE:	1 YEAR FROM THE NO VACUUM PACKAGING 2 YEARS FROM THE PROTECTIVE ATMOSPHERE 3 YEARS FROM THE VACUUM PACKAGING	
LOT NUMBER:	IT'S THE SAME OF THE BEST BEFORE DATE THAT IS INDICATED WITH DAY / MONTH / YEAR	

ROUND grain rice	MEDIUM grain rice	LONG A grain rice	LONG B grain rice
LENGTH: ≤ 5,2 MM	LENGTH: > 5,2 MM E ≤ 6,0 MM	LENGTH: > 6,0 MM	LENGTH: > 6,0 MM
RATIO LENGTH / WIDTH < 2	RATIO LENGTH / WIDTH < 3	RATIO LENGTH / WIDTH > 2 E < 3	RATIO LENGTH / WIDTH ≥ 3

TECHNICAL SPECIFICATION
 ORGANIC BROWN RICE



VARIETY:	BASMATI
PROVENIENCE:	PAKISTAN
CATEGORY:	LONG GRAIN B
PHYSICAL CHARACTERISTICS:	
Moisture	14,50 %
Blunt grains	5,00 %
Red grains	3,00 %
Grains showing natural malformation	10,00 %
Chalky grains	3,00 %
Spotted grains	1,50 %
Damaged by the heat grains	0,05 %
Brokerage	5,00 %
Not edible and not organic substances (if toxic the limit is = 0)	0,01 %
Presence of seeds or their similar (edible)	0,10 %
NUTRITION FACTS (AVERAGE OF VALUES FOR EACH 100G OF PRODUCT):	
ENERGY	1529KJ / 361 KCAL
FAT	1,9 G
OF WHICH SATURATES	0,5 G
CARBOHYDRATE	77,4 G
OF WHICH SUGAR	1,2 G
RAW FIBER	1,9 G
PROTEIN	7,5 G
SALT	0,023 G
COOKING TIME:	20 / 25 MINUTES
GMO:	< 0
ORGANOLEPTIC CHARACTERISTICS:	Typical of rice
MICROBIOLOGICAL CHARACTERISTICS:	
	Maximum level:
TPC (total plate count)	< 1.000.000 U.F.C./G
Total Coliforms	< 100.000 U.F.C./G
E. Coli	< 100 U.F.C./G
Staphylococcus aureus	< 10 U.F.C./G
Salmonella ssp	< 0 U.F.C./G
Bacillus cereus	< 100 U.F.C./G
Yeast and mould	< 50.000 U.F.C./G
MICOTOXINS (ITALIAN LAW: REG. CE N. 1881/2006 AND REG. 165/2010) :	
AFLATOXINS B1	< 2 MICROGR./KG
AFLATOXINS B1 + B2 + G1 + G2	< 4 MICROGR./KG
OCRATOXINS	< 3 MICROGR./KG
HEAVY METALS (REG. CE N. 1881/2006):	
LEAD	< 0,2 MG/KG
CADMIUM	< 0,2 MG/KG
ARSENIC INORGANIC	< 0,25 MG/KG
CHEMICAL CHARACTERISTICS: IN COMPLIANCE WITH THE EU REG 834/07 AND SUBSEQUENT MODIFICATIONS AND INTEGRATIONS	
BEST BEFORE DATE:	1 YEAR FROM THE NO VACUUM PACKAGING 2 YEARS FROM THE PROTECTIVE ATMOSPHERE 3 YEARS FROM THE VACUUM PACKAGING
LOT NUMBER:	IT'S THE SAME OF THE BEST BEFORE DATE THAT IS INDICATED WITH DAY / MONTH / YEAR

ROUND grain rice	MEDIUM grain rice	LONG A grain rice	LONG B grain rice
LENGTH: ≤ 5,2 MM	LENGTH: > 5,2 MM E ≤ 6,0 MM	LENGTH: > 6,0 MM	LENGTH: > 6,0 MM
RATIO LENGTH < 2	RATIO LENGTH < 3	RATIO LENGTH > 2 E < 3	RATIO LENGTH ≥ 3
WIDTH	WIDTH	WIDTH	WIDTH