



## SPECIFICATION SHEET

Cod. SPF 01-10 E

Rev. 02

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**PRODUCT: ORGANIC LONG GRAIN "B" RICE - INDICA**

**CLIENT:**

**BRAND: Agronature**

### ORGANOLEPTIC PARAMETERS

**APPEARANCE: WHITE COLOUR**

**TASTE: NATURAL, TYPICAL OF RICE**

**CONSISTENCY: TENDER IN THE MOUTH**

**CONSERVATION: STORE IN A COOL, DRY PLACE. ONCE OPENED, STORE IN AN AIRTIGHT CONTAINER**

### QUALITATIVE CHARACTERISTICS

PARAMETERS	AGROVER STANDARD	NORMATIVE REFERENCES	VALUES
<b>RAW MATERIAL: Paddy Rice of Organic Long Grain Rice - Origin: Pakistan</b>	/	/	/
OGM	Absence	Reg. CE n. 1829/2003	Absence
DIMENSION	> 6,0 mm	Reg. CE n. 3877/87	> 6,0 mm
RATIO LENGTH-WIDTH	≥ 3,0 mm	Reg. CE n. 3877/87	≥ 3,0 mm
MOISTURE	≤ 15,0 %	UNI-ISO 7301	< 15,0 %
BROKENS	≤ 5,0 %		
PADDY	< 0,1 %	UNI-ISO 7301	< 0,3 %
CHALKY GRAINS	< 3,0 %	UNI-ISO 7301	< 5,0 %
RED KERNELS AND RED-STREAKED KERNELS	< 3,0 %	UNI-ISO 7301	< 12,0 %
DAMAGED KERNELS	< 1,5 %	UNI-ISO 7301	< 3,0 %
AMBERED/YELLOW GRAINS	< 0,5 %	UNI-ISO 7301	< 2,0 %
IMMATURE AND/OR MALFORMED KERNELS	< 2,0 %	UNI-ISO 7301	< 2,0 %
WAXY RICE	< 1,0 %	UNI-ISO 7301	< 1,0 %
INSECTS (DEAD OR ALIVE)	Absence	UNI-ISO 7301	Assenza
VARIETAL IMPURITIES AND NATURAL DISFORMITY	< 5,0 %		
EXTRANEIOUS MATTER ORGANIC	Absence	UNI-ISO 7301	< 0,5 %
EXTRANEIOUS MATTER INORGANIC	Absence	UNI-ISO 7301	< 0,5 %
COOKING TIME	12,0 - 14,0 minutes		

### CHEMICAL PARAMETERS

PESTICIDE RESIDUES	Limits of reference	Codex Alimentarius FAO/WHO - Reg. CE 396/2005 - Reg. CE 834/2007 - Reg. CE 889/2008	/
CADMIUM	< 0,20 mg/kg	CE N. 1881/2006	< 0,20 mg/kg
LEAD	< 0,20 mg/kg	CE N. 1881/2006	< 0,20 mg/kg
INORGANIC ARSENIC	< 0,20 mg/kg	CE N. 1881/2006	< 0,20 mg/kg

### MYCOTOXINS - MICROBIOLOGICAL PARAMETERS

AFLATOXIN B1	< 2 µg/kg	CE N. 1881/2006	< 2 µg/kg
B1+B2+G1+G2	< 4 µg/kg	CE N. 1881/2006	< 4 µg/kg
OCHRATOXIN A	< 5 µg/kg	CE N. 1881/2006	< 5 µg/kg
DON	< 750 µg/kg	CE N. 1881/2006	< 750 µg/kg
ZEARALENONE	< 75 µg/kg	CE N. 1881/2006	< 75 µg/kg
ENTEROBACTERIACEAE	< 10000 ufc/g	Codex Alimentarius FAO/WHO	/
E. COLI	< 100 ufc/g	Codex Alimentarius FAO/WHO	/
STAF.COAG. +	< 100 ufc/g	Codex Alimentarius FAO/WHO	/
BACILLUS CEREUS	< 100 ufc/g	Codex Alimentarius FAO/WHO	/
SALMONELLA	Absence/25g	Codex Alimentarius FAO/WHO	/
MOULDS	< 500 ufc/g	Codex Alimentarius FAO/WHO	/
YEAST	< 1000 ufc/g	Codex Alimentarius FAO/WHO	/

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**NUTRITIONAL INFORMATION (PER 100 G)**

ENERGY	1477 kJ / 348 kcal	<b>PREPARATION OR USE WAY:</b> cook the rice in plenty quantity of boiling water. When cooked, drain and flavour
FAT	0,9 g	
OF WHICH SATURATES	0,1 g	
CARBOHYDRATE	76 g	
OF WHICH SUGARS	<0,5 g	
FIBRE	1,2 g	
PROTEIN	7,9 g	
SALT	<0,01 g	

**LOGISTIC SHEET**

PRIMARY PACKING	5 kg - Pillow Bag	BEST BEFORE	/
SECONDARY PACKING (PARCEL)	Masterbox		
N. PRIMARY PACKING/PARCEL	/	EAN CODE 13 PRIM. PACK.	8030467001229
N. PARCELS/LAYER	/	EAN CODE 128 SEC. PACK.	/
N. PRIMARY PACKING/LAYER	/	ARTICLE	/
N. LAYERS	/	ARTICLE DESCRIPTION	White Organic Long Grain B Rice - 5% Broken
N. PRIMARY PACKING/PALLET	160	FILM/BAG/BOX CODE	/
N. PARCELS/PALLET	1	PALLETIZING	/
MARKING OF PRIMARY PACKING	Batch - DLUO	EAN PALLET	/
MARKING OF SECONDARY PACKING	Batch - DLUO - EAN	TYPE OF PALLET	/



<b>DATE</b>	<b>EMITTED</b>	<b>CHECKED</b>	<b>PASSED</b>
15/05/2020	RGQ	DST	DIR