

PRODUCT: WHITE ORGANIC LONG GRAIN "A" RISOTTO RICE
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
RAW MATERIAL: Paddy Rice of Organic Long Grain "A" Type Risotto	/	/	/
OGM	Absence	Reg. CE n. 1829/2003	Absence
DIMENSION	> 6,0 mm	Reg. UE n. 1308/13	> 6,0 mm
RATIO LENGTH-WIDTH	> 2,0 ; < 3,0 mm	Reg. UE n. 1308/13	> 2,0; < 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	< 0,5 %	UNI-ISO 7301	< 12,0 %
DAMAGED KERNELS	< 0,5 %	UNI-ISO 7301	< 3,0 %
AMBERED/YELLOW GRAINS	Absence	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	Absence
VARIETAL IMPURITIES AND NATURAL DISFORMITY	< 1,0 %		
FOREIGN BODIES AND SEEDS	Absence	UNI-ISO 7301	< 0,5 %
COOKING TIME	16,0 minutes		

CHEMICAL PARAMETERS

PESTICIDE RESIDUES	Limits of reference	Codex Alimentarius FAO/WHO - 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	< 10.000 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	/

NUTRITIONAL INFORMATION (PER 100 G)		
ENERGY	1447 kJ / 341 kcal	PREPARATION OR USE WAY: cook the rice in plenty quantity of boiling water. When cooked, drain and flavour
FAT	0,9 g	
OF WHICH SATURATES	0,29g	
CARBOHYDRATE	75,5 g	
OF WHICH SUGARS	0,22 g	
FIBRE	1,4 g	
PROTEIN	7,0 g	
SALT	0,003 g	

LOGISTIC SHEET			
PRIMARY PACKING	5 kg pillow bag		
SECONDARY PACKING (PARCEL)	Masterbox		
N. PRIMARY PACKING/PARCEL	/	EAN CODE 13 PRIM. PACK	/
N. PARCELS/LAYER	/	EAN CODE 128 SEC. PAC	/
N. PRIMARY PACKING/LAYER	/	ARTICLE	/
N. LAYERS	/	ARTICLE DESCRIPTION	White Organic Long Grain "A" Rice Type Risotto 5% Broken
N. PRIMARY PACKING/PALLET	160	FILM/BAG/BOX CODE	/
N. PARCELS/PALLET	/	PALLETIZING	/
MARKING OF PRIMARY PACKING	Batch - DLUO	EAN PALLET	/
MARKING OF SECONDARY PACKING	Batch - DLUO - EAN	TYPE OF PALLET	/



DATE	EMITTED	CHECKED	PASSED
13/01/2020	RGQ	DST	DIR