

## 1. NUTRITIONAL VALUE

<b>Nutritional Values</b>	<b>per 100 g</b>
Energy	365 Kcal
Protein	7.13 g
Fats	0.66 g
-Saturated	0,18 g
-Mono-saturated	0.206 g
-Poly-saturated	0.177 g
Carbohydrates	79.95 g
-Sugar	0.12 g
Dietry fiber	1.3 g
Water	11.62 g

<b>Minerals and Vitamins</b>	
Calcium	28 mg
Phosphorus	115 mg
Potassium	115 mg
Zinc	1.09 mg
Magnesium	25 mg
Iron	4.31 mg
Sodium	5 mg
Thiamin	0.576 mg
Riboflavin	0.049 mg
Niacin	4.192 mg
Vitamin B6	0.164 mg
Vitamin E	0.11 mg
Vitamin K	0.1 µg

## 2. MICROBIOLOGICAL PROPERTIES

Total Plate Count	< 1.000.000 cfu/g
Yeast	< 1.000 cfu/g
Moulds	< 5.000 cfu/g
E. Coli	< 100 cfu/g
Salmonella	absent in 25 g
Enterobacteriaceae	< 100.000 cfu/g

### **3. ALLERGEN INFORMATION**

(According with Reg.EU 1169/2011)

Cow's milk protein	<b>No</b>	Peanuts / groundnuts	<b>No</b>
Lactose or milk sugar	<b>No</b>	Peanut Oil	<b>No</b>
Egg (chicken)	<b>No</b>	Sesame	<b>No</b>
Soya protein and derivatives	<b>No</b>	Sesame Oil	<b>No</b>
Soya oil	<b>No</b>	Glutamate (aded E620-E625)	<b>No</b>
Gluten	<b>No</b>	Sulfite (E220-E228)	<b>No</b>
Wheat	<b>No</b>	Benzoic acid / Parabenes	<b>No</b>
Rye	<b>No</b>	Azo-colours (E102, E110, E122, E124, E128, E129, E151, E154, E155)	<b>No</b>
Beef and derivatives	<b>No</b>	Tartrazine (E102)	<b>No</b>
Chicken and derivatives	<b>No</b>	Cinnamon	<b>No</b>
Fish	<b>No</b>	Vanillin	<b>No</b>
Shell-fish	<b>No</b>	Coriander	<b>No</b>
Corn/Maize and derivatives	<b>No</b>	Celery	<b>No</b>
Cocoa	<b>No</b>	Umbelliferae	<b>No</b>
Yeast	<b>No</b>	Carrot	<b>No</b>
Pulses	<b>No</b>	Lupine	<b>No</b>
Nuts and derivatives	<b>No</b>	Mustard	<b>No</b>
Nut Oil	<b>No</b>	Molluscs and derivatives	<b>No</b>

#### **SUITABLE FOR:**

Vegetarians	<b>Yes</b>	Kosher-certified	No
Vegans	<b>Yes</b>	Halal-certified	No
Lacto-vegetarians	<b>Yes</b>	Fair Trade	No
NOP-certified	<b>Yes</b>		

**Yes** = present

**No** = absent

¿? Unknown

\* possible cross contamination

#### **4. CHEMICAL-PHYSICAL CHARACTERISTICS**

**Appearance:** White long rice **Smell:** Typical, off-smell **Taste:** Typical, off-taste

**Colour:** White

**Size:** Average length of 7.2 mm. average thickness of 1.2 mm

**Chalky grain:** Max. 5%

**AB + immature grain:** Max. 3 %

**Damaged/discoloured grain:** Max. 0.5%

**Broken grain:** Max. 2%

**Paddy grains:** Max. 1 per 5 kg

**Mouldy or rotten kernels:** Must be absent

**Moisture:** Max. 12.5 %