

### **1. ORGANOLEPTIC FEATURES**

<b>Test</b>	<b>Specifications</b>	<b>Methodology</b>
Appearance	Uniform grains	Visual
Color	Cream	Visual
Odor	Characteritic	Organoleptic
Taste	Characteritic	Organoleptic

### **2. PHYSICO-CHEMICAL FEATURES**

Moisture	< 12%	Loss and Drying
Medium grain	< 1 mm – max 5%	Visual inspection
Contrasting varieties	Max 0,1 %	Visual inspection
Broken grain	Max 2,0%	Visual inspection
Foreign light matter	Max 0,1 %	Visual inspection
Foreign heavy matter	Absent	Visual inspection

### **3. MICROBIOLOGICAL FEATURES**

Moulds	< 100,000 cfu/g	AOAC 997.02
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### **4. PESTICIDES**

According to the European Union Regulation

### **5. SHELF LIFE AND STORAGE**

**Shelf life:** Two years, as long as the packages is stored sealed at ambient temperature

**Storage:** Temperature 15-21 C and relative humidity between 45-65%

## **6. NUTRITIONAL INFORMATION**

<b>Nutrition Value</b>	<b>per 100 g</b>
Energy	1539 KJ / 368 Kcal
Proteins	app. 14.1 g
Fat	app. 6.1 g
Carbohydrates	app. 57.1 g
Dietary fibre	app. 7.0 g
Moisture	max. 14.0 g

<b>Minerals</b>	<b>(mg)</b>
Calcium (Ca)	47
Zinc (Zn)	3.1
Sodium	5
Iron (Fe)	4.6
Phosphorus (P)	457
Potassium (K)	563
Magnesium (Mg)	197

<b>Vitamins</b>	<b>(mg)</b>
Vit. A	0
Vit. B1	0.36
Vit. B2	0.32
Vit. B6	0.49
Niacin	1.5
Vit. C	3.0