

Rice brown shortgrain org 25kg

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Date of design 26-11-2015
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FINISHED PRODUCT SPECIFICATION

Brand name Brown rice short grain organic 25kg
GN-Code
Recipe code 10050
Recipe Version 1
EAN-code HE 8718976000055
EAN-code CE TRUE
Bruto weight 0
Net weight 0

Product description

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Ingredient Declaration

Rice*

Nutritional information

	<u>100 g</u>
Energy	1490 kJ
	352 kcal
Proteins	6.5 g
Carbohydrates	76.3 g
- Sugars	-
Fat	0.5 g
- Saturated	0.1 g
Fibre	2.8 g
Sodium	0.001 g
Moisture	14.5 g
Salt	0.002 g

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PROPERTIES

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Allergens and products thereof (+ = present, - = absent, ? = possible cross)

01 : Cereals containing gluten	?
* wheat	?
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	-
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	?
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond (Amygdalus communis L)	-
* hazelnut (Corylus avellana)	-
* walnut (Juglans regia)	-
* cashew (Anacardium occidentale)	-
* pecan nut (Carya illinoensis)	-
* brazil nut (Bertholetia excelsa)	-
* pistachio nut (Pistacia vera)	-
* macadamia nut (Macadamia terifolia)	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

SKAL

SKAL code present -

Production

Additives No additives
Process Harvest, cleaning, metal detection, packing

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Sensorial properties

Smell	Product specific
Color	Beige/brown
Taste	Product specific
Appearance	2 times longer than wide

Country of origin

Country of origin	IT
Country of agricultural origin	IT

Shelf life

Storage conditions	Cool and dry in closed bag
Minimum shelflife upon receipt at Do It, if not supplied by supplier	0

Packaging information

	kg
Packing/layer	5
Layers per pallet	0
amount per pallet	40
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25,2
Kind of packing	Paper bag
Drained weight /kg	
Latin name	Oryza sativa
TARIC code	10062092

Anti-Pest Teatment

Summer Pressure Fumigation	Yes
AllYear Pressure Fumigation	Yes

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Analytical properties

Ash(%)
Whole grains/seeds (%)
Broken (%)
Paddy(%)
Affected by ergot 'moederkoorn' (%)
Purity (%)
Density g/l
Moist content(%)
Pesticides
Heavy metals
Unpopped kernels(%)
Composition(%)
Foreign vegetable materials (%)
Damaged(%)
Water binding capacity (g H2O/g)
pH-value
Dry Matter
Water holding capacity (ml/g)
Average size
POV (meq/kg)
FFA
Stones
Count /100 g
Germination
Dioxins
Solids content
Water activity(Aw)
Dry matter(%)
°Brix
Foreign Matters
S02(naturally exists)
Peak viscosity
Viscosity after ... min at 95°C
Viscosity (at ... °C)
Refraction in %
Alcohol by volume
Sugar ratio
Acidity (ratio)
Depigmentation
Drained weight
Sieve residue
Rot
Peels/Skin pieces
Particle size < 200 US mesh
Vanillin content(%)
Cholesterol
Cocoa content
Flowing boundary (Casson 40 ° C)
Melting point (°C)
B-hydroxy butyric acid
Lactic acid
Succinic acid
Solubility (sediment)
Insolubles material
Invert sugar

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ICUMSA

Ash content
Alcohol by volume
Specific gravity l/kg
Diced pieces with skin particles
Granulometry
Dark grains
Swelling index
Torned Fruits
Cherry stones
Size
Foreign material stuck to the pieces (leaves, straw, pip particles)
Total dry extract
Sugar free dry extract
Salt content
Total fat content
Amount of shells%
Admixture of other grains/pulses shrivelled, overdried or undeveloped
Mudballs
Dextrose value (DE)
Gelatinize period
Immature seeds
Foreign seeds
Discolorisation
Sieve analysis %> 3.0 mm
Sieve analysis %< 1.0 mm
Impurity
Kernels
Unpopped kernels
Expansion rate

Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 1.000.000	
Yeast (cfu/g)	< 1.000	
Moulds (cfu/g)	< 1.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)		
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)		
Staphylococcus aureus(cfu/g)		
Campylobacter (cfu/g)		
Listeria Monocytogenes(cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl(cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobe Spores(cfu/g)		

Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

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Certified

EU organic	
NOP organic	No
Korea organic	
JAS organic	
Organic certifier code	IT-BIO-007
Kosher	No
Halal	
EcoSocial	No
RSPO	
FairTrade (FLO)	

Disclaimer

All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.