

Basmati brown org 25kg

Date of creation 17-03-2014
Date of design 26-11-2015
Date of printing 26-11-2015
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FINISHED PRODUCT SPECIFICATION

Brand name Basmati brown bio 25kg
GN-Code
Recipe code 10220
Recipe Version 1
EAN-code HE 8718976000574
EAN-code CE TRUE
Bruto weight 0
Net weight 0

Product description

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Ingredient Declaration

Basmati rice wit*

Nutritional information

	<u>100 g</u>
Energy	1527 kJ
	365 kcal
Proteins	7.1 g
Carbohydrates	78.6 g
- Sugars	1.0 g
Fat	0.6 g
- Saturated	0.6 g
Fibre	1.3 g
Sodium	0.005 g
Moisture	12.5 g
Salt	0.013 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 illinoiesis)	-
* 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 Incoming organic basmati paddy, inspection & testing , pre- cleaning, Dehusking , paddy separator, destoning, color sorting, magnetic separator, inspection & testing, packing

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Sensorial properties

Smell	Natural fragrance
Color	White, 40 Kett
Taste	Product specific, soft texture
Appearance	White rice

Country of origin

Country of origin	IN
Country of agricultural origin	IN

Shelf life

Storage conditions	Cool and dry in closed bags
Minimum shelflife upon receipt at Do It, if not supplied by supplier	36 months after harvest

Packaging information

	kg
Packing/layer	8
Layers per pallet	0
amount per pallet	30
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, with pp bag inside
Drained weight /kg	
Latin name	Oryza sativa
TARIC code	10063098

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)	<500.000	
Yeast (cfu/g)	< 10.000	
Moulds (cfu/g)	<10.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent in 25 gram	
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	Yes
NOP organic	Yes
Korea organic	No
JAS organic	No
Organic certifier code	imo
Kosher	Yes
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

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.