

Basmati brownQCBR 25kg NBF

Date created 17-03-2014
Date updated 16-02-2016
Date printed 16-02-2016
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Brandname	Basmati rice brow n organic 25kg quick cooking
Code	10511
Version	1
EAN Trade	8718976000994
EAN Consumer	FALSE

Product description

Basmati brow nQCBR 25kg NBF_Traditional

Ingredient declaration

Basmati rice*

Nutritional information

	100 g	
Energy	1554	kJ
Energy	370	kcal
Fat	3.0	g
- Saturated	1.0	g
Carbohydrates	77.0	g
- Sugars	1.0	g
Fibre	4.0	g
Proteins	8.0	g
Salt	0.02	g
Sodium	0.007	g
Moisture	12.5	g

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

	Origin
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 (<i>Amygdalus communis</i> L)	-
* hazelnut (<i>Corylus avellana</i>)	-
* walnut (<i>Juglans regia</i>)	-
* cashew (<i>Anacardium occidentale</i>)	-
* pecan nut (<i>Carya illinoensis</i>)	-
* brazil nut (<i>Bertholletia excelsa</i>)	-
* pistachio nut (<i>Pistacia vera</i>)	-
* macadamia nut (<i>Macadamia terifolia</i>)	-
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	brown
Taste	Product specific, soft texture
Appearance	Brown 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 specified by supplier	18 months after processing

Packaging information

	kg
Packing/layer	5
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	10063048

Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	Yes

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Analytical properties

Ash(%)

Whole grains/seeds (%)

Broken (%)

max 5

Paddy(%)

1 grain/5kg

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(A_w)

Dry matter(%)

°Brix

Foreign Matters

S_O₂(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

ICUMSA

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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	green grain < 4%; red grain < 0.5%
Sieve analysis %> 3.0 mm	
Sieve analysis %< 1.0 mm	
Impurity	
Kernels	length min 7mm
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)	< 100	
Coliform (cfu/g)	< 10.000	
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 aerobic Spores(cfu/g)		

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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.

Certified

EU organic	Yes
NOP organic	Yes
Korea organic	No
JAS organic	No
Organic certifier code	IN-BIO-149
Kosher	No
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.

Use

Use	cooking time: 12 minutes
Preparation	