

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Basmati rice semi white |
| Code | 10513 |
| Certificate | Skal |
| Country of origin | India |
| Last update | 05 June 2013 |
| Issue Date | 05 June 2013 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Organic basmati rice brown |
| Additives | No additives |
| Process | Incoming organic basmati paddy, inspection & testing , pre-cleaning, Dehusking , paddy separator, destoning, color sorting, magnetic separator, inspection & testing, packing |

| | |
|-----------------------------|---------------------------------------|
| Sensorial properties | |
| Smell | Natural fragrance |
| Colour | Semi White to white, 35 Kett |
| Taste | Product specific, soft texture |
| Appearance | White rice |

| | | | |
|---------------------------------|---------------------------------------|----------------------|----------|
| Packing | | | |
| Net content | 5 kg | | |
| Kind of packing | Paper bag , with PP bag inside | | |
| Packing size (L x W x H) | | | |
| Packing/layer | 5 | Layers/pallet | 8 |

| | |
|---------------------------|------------------------------------|
| Shelflife | |
| Storage conditions | Cool and dry in closed bags |
| Maximum shelflife | 36 months after harvest |

| Nutritional values (per 100 gram) | | (from USDA laboratory) |
|-----------------------------------|--|---|
| Energy | 1527 kJ 365 kcal | |
| Protein (g) | App. 7.1 | |
| Fat (g) | App. 1.3 | Saturated: 0.18 Mono-unsaturated: 0.21 Poly-unsaturated: 0.18 |
| Carbohydrates (g) | App. 78,6 | Sugars: 0.12 Poly-saccharides: - % |
| Dietary fibre (g) | App. 1.3 | |
| Moisture (g) | Max 12.5 | |
| Mineral (mg) | Calcium (Ca): Iron (Fe): Potassium(K): | Sodium (Na): 5 mg Phosphor (P): Magnesium (Mg): |
| Vitamins (mg) | Vitamin A: IU/ RE Vitamin B1: 1 mg Vitamin B2: | Niacin: Vitamin B6: Vitamin C: |

| Microbiological Properties | |
|----------------------------|---|
| Total Plate Count (cfu/g) | < 500.000 |
| Yeast (cfu/g) | < 10.000 |
| Moulds (cfu/g) | < 10.000 |
| Salmonella (cfu/25g) | Absent in 25 gram |
| Mycotoxins | In accordance with EC legislation 1881/2006; 1126/2007; 165/2010 |

| Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination) | | | |
|---|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate (added E620-E625) | - |
| Gluten | - | Sulfite (E220-E228) | - |
| Wheat | - | Benzoic acid/Parabens (E210-E213) | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine (E102) | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|---------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | Yes |
| Ecosocial certified | No |