

Jasmin white rice org 20kg

Date of creation 13-08-2015
Date of design 04-12-2015
Date of printing 04-12-2015
Page 1 / 6



FINISHED PRODUCT SPECIFICATION

Brand name Jasmine rice white (long grain B) organic
20kg
GN-Code
Recipe code 10551
Recipe Version 1
EAN-code HE 8718976001090
EAN-code CE FALSE
Bruto weight 0
Net weight 0

Product description

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Ingredient Declaration

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Nutritional information

	<u>100 g</u>
Energy	1504 kJ
	354 kcal
Proteins	6.7 g
Carbohydrates	80.4 g
- Sugars	0.2 g
Fat	0.4 g
- Saturated	0.1 g
Fibre	1.0 g
Sodium	-
Moisture	14.5 g
Salt	-

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Date of creation 13-08-2015
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Page 2 / 6



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 (<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>Bertholetia 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 Harvest of rice, cleaning , removing the paddy, removing the husk , grading ,removing small and broken grains, magnet, packing

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Date of creation 13-08-2015
Date of design 04-12-2015
Date of printing 04-12-2015
Page 3 / 6



Sensorial properties

Smell	Subtle Jasmine scent
Color	White
Taste	Distinctly elegant taste of fragrant rice
Appearance	Granules app >3 times longer than wide, >6 mm long

Country of origin

Country of origin	TH
Country of agricultural origin	TH

Shelf life

Storage conditions	Cool and dry in closed bags
Minimum shelflife upon receipt at Do It, if not supplied by supplier	12 months

Packaging information

	kg
Packing/layer	
Layers per pallet	0
amount per pallet	50
Nettweight	20
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	20,2
Kind of packing	
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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Date of creation 13-08-2015
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Date of printing 04-12-2015
Page 4 / 6



Analytical properties

Ash(%)
Whole grains/seeds (%)
Broken (%) 5
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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Date of creation 13-08-2015
Date of design 04-12-2015
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Page 5 / 6



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	10
Mudballs	
Dextrose value (DE)	
Gelatinize period	
Immature seeds	
Foreign seeds	0.1
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)	< 100.000	
Moulds (cfu/g)	< 100.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)	< 100	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)	< 1.000	
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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Date of creation 13-08-2015
Date of design 04-12-2015
Date of printing 04-12-2015
Page 6 / 6



Certified

EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	qci
Kosher	No
Halal	No
EcoSocial	Yes
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.