

La Bio Idea Riso Originario organic 6x400g

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Brandname	La Bio Idea Riso Originario organic 6x400g
Code	28221
Version	1
EAN Trade	8718976015967
EAN Consumer	8718976015950

Product description

La Bio Idea Riso Originario organic 6x400g

Ingredient list

	Country
Originario rice white	

Nutritional information

	100 g	
Energy	1471	kJ
Energy	347	kcal
Fat	1.1	g
- Saturated	0.2	g
Carbohydrates	77.3	g
- Sugars	0.4	g
Fibre	1.4	g
Proteins	6.2	g
Salt	0.01	g
Sodium	-	g
Moisture	-	g

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

	Origin	
01 : Cereals containing gluten	"Originario rice w hite"	?
* wheat	"Originario rice w hite"	?
* 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	"Originario rice w hite"	?
07 : Milk and products thereof (including lactose)		-
08 : Nuts i.e.	"Originario rice w hite"	?
* 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	"Originario rice w hite"	?
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		-

Production

Additives	No additives
Process	Cleaning, metal detection, storage, distribution, packing, metal detection, palletizing.

Sensorial properties

Smell	Product specific, no off odour
Color	White
Taste	Product specific
Appearance	White rice

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Country of origin

Country of origin	NL
Country of agricultural origin	IT

Shelf life

Storage conditions	Cool and dry
Minimum shelf life at delivery	365 days
Remaining shelf life after opening	

Packing information

	kg / SU	gram (CU)
Amount of CU per box/tray	6	
Packing per layer	28	
Layers per pallet	6	
Amount per pallet	168	
Netto weight	2.4	400 (e)
Weight tin-plate		
Weight glass		
Weight plastic		0.5
Weight paper		
Weight cap		
Weight cork		
Weight carton	0.1	
Bruto Weight	2.5	400.5
Kind of packing		
Height in centimeters	131	
Pallet weight		
Pallet Type	EURO	

GSDN Information

Product in GS1 DAS	Yes
Intrastat code	19021910
Brick GPC Code	
EAN ConsUnit	8718976015950
EAN TradeUnit	8718976015967
ConsUnit Depth	55
ConsUnit Width	90
ConsUnit Height	18
ConsUnit NetWeight	2400
TradeUnit Depth	115
TradeUnit Width	285
TradeUnit Height	185
TradeUnit GrossWeight	2500

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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	No
Korea organic	No
JAS organic	No
Organic certifier code	NL-BIO-01
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	To be used as a part of the main course
Preparation	Cooking time: 12-15 minutes